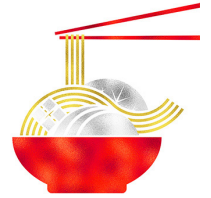


# Frank WACKERHAGEN

## GERMANY



INTERNATIONAL  
**CAO LÂU**  
CHALLENGE

*A Classic Dish Reimagined*

APRIL 11-14 2019

### Academic and Professional Qualifications

- "The Green House Restaurant" - Chef de Cuisine  
Hyatt Regency Da Nang Resort & Spa  
November 2018 – to date
- "Mezza9 Restaurant"  
Grand Hyatt, Singapore - Chef de Cuisine  
May 2017 – November 2018
- "Dining Room & Island Grill Kitchen"          Sous Chef  
Park Hyatt Hadahaa Resort , Maldives  
January 2015 – April 2017
- "Grill Room & Private Dining Kitchen" - Junior Sous Chef  
Jumeirah Himalayas Hotel, Shanghai  
September 2013 – January 2015
- "Al Mahara & Al Muntaha Restaurant" - Demi Chef de Partie Burj Al Arab, Dubai, U.A.E.  
December 2010 – August 2013
- Restaurant "The Season" - Commis de Cuisine  
The Head Land Hotel, United Kingdom  
April 2010 – November 2010
- Albula Hotels Limited - Commis de Cuisine  
Switzerland  
September 2008 – March 2010
- Restaurant "Zum Klinkerhof" - Apprentice  
Germany  
August 2005 – July 2008

### Achievements

- Award of Best Champagne Brunch in Singapore for Mezza9 in 2018
- Award of Excellence (Top 40 Restaurants in Singapore) for Mezza9 in 2018
- Appreciation Letters from Celebrity Chefs for participation in various food promotions
- Achievement of Top 50 young Chefs in whole China 2014
- Silver Medal in Emirates Salon culinary 2012
- Bronze medal in regional cooking competition in Germany 2007

### CONTACT

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