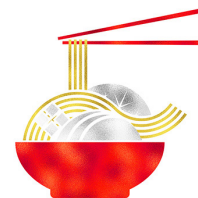


Hoàng Thị Ánh Tuyết

VIETNAM



INTERNATIONAL
CAO LẦU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Academic and Professional Qualifications

- Professional in training and producing.
- Variety of dishes from different cuisines: Western style, Asian style, South East style, Vietnamese traditional style.
- Variety of cakes, desserts: Western, Asian or Vietnamese.
- Fruit carving: Fruit and Vegetables, decoration by artting and trimming.
- Event organizing related to food festivals.
- 30 years Experience.

Career

- At Present: Director of Food Processing Training Center HTCHEF, Nha Trang.
- Food Expert for restaurants and hotel domestically as well as internationally.
- Food festival event organizing.
- Cook training expert for staffs of different restaurants, Hotel, Resorts, Amusement parks.. (For example: Vinpearland Vietnam, etc.
- Experienced at position: Head chef, Executive chef for restaurants, Hotel, Resorts, Amusement parks from Saigon to Nha Trang, Hanoi.

CONTACT

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