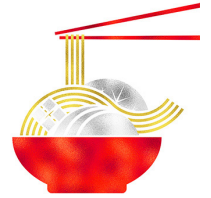


Takahito NAKAMURA

JAPAN



INTERNATIONAL
CAO LÂU
CHALLENGE

A Classic Dish Reimagined

APRIL 11-14 2019

Background

Takahito became a chef at the age of 18 and his life's goal is to preserve the delicate flavours of Japanese cuisine and to put a little Japanese soul into every dish he makes.

Work Experience

Tomita Bento: Hanoi, Vietnam 02/2019 - Present - Restaurant Supervisor

- Take responsibility for ensuring quality standards of all dishes throughout the Tomita Bento restaurant system.
- Take charge of ensuring proper operating process of Tomita Bento restaurant's kitchens.
- Check the entire food during the importation process, shipping and storage in cold storage.
- Ensure the raw materials reach the highest standards of freshness before processing.
- Ensure all dishes out of the kitchen meet the highest standards of taste and freshness.
- Ensure all chefs are proficient in cooking techniques and using of kitchen appliances.
- Be responsible for introducing and developing new dishes, ensuring Japanese flavor standards and suitability for Vietnamese people.

Sushi AOYAGI: Tokyo, Japan 01/1990 - 01/2019 - Chef

- Manage and operate the kitchen department to ensure the dishes reach the highest standards when coming to the customers' tables.
- Assign work to the kitchen staff, the extra kitchen and the main kitchen.
- Guarantee the food safety and specification of kitchen operation.
- Take charge of menu setup, specifications, quantity & quality of dishes.
- Directly process and cook.

Key Skills And Competencies

- Advanced Japanese food processing techniques with nearly 30 years of experience.
- Expert in Japanese cuisine and be knowledgeable about Vietnamese cuisine
- Deep understanding of food.
- Menus setup and development.