



SEIHA CHOMNAB

CHEF & OWNER

CAREER

- 2019-Present** **Chef & Owner** **JOMNO-Modern Khmer Cuisine**
Overall management of the restaurant.
Menu research & development, operations, marketing, staff training, interns program, cooking school development.
- 2018-2019** **Head Chef** **Por Cuisine**
Overall management of whole kitchen.
Asian & western buffet menu, event catering (150 people), staff development
- 2017-2019** **Culinary Trainer** **Egbok (NGO)**
Designed and set up program for the culinary school.
Trainer for theory & practical application in basic and advanced Asian & western cuisine
- 2017- 2018** **Executive Chef** **Riversoul Residence**
Overall management of kitchen operations.
Purchasing, costings, inventory, staff scheduling, menu development, event catering, crew training, reporting
- 2015- 2017** **Executive Chef** **Malika D`Angkor Boutique Hotel**
Overall management of kitchen operations.
Purchasing, costings, inventory, staff scheduling, menu development, buffet management.
- 2013- 2015** **Head Chef** **Wagokoro (Japanese Restaurant)**
In charge of cold and hot kitchen.
Learned a lot here with Japanese cuisine, kitchen operations, reporting
- 2011- 2013** **Sous Chef** **Clarement Boutique Hotel**
Helped manage the kitchen.
Menu arrangement, buffet service, staff rostering, cooking classes.

SKILLS

Computer Languages

MS, Word/ Excel., Photoshop

Khmer : **Mother Tongue**

English : **Fluent**

Italian : **Basic**

ACADEMIC

2010-2011

Paul Dobrule School (cooking Course)

2007-2009

Angkor High School

Address

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PROFESSIONAL OBJECTIVES

- Conceptualizing and creating new recipes and techniques especially for Fusion cuisine.
- Imparting knowledge and training next generation of Cambodian chefs.
- Promoting the specialty of Cambodian cuisine to the world.

MAJOR SKILLS

- Highly competent in Western, Asian, Japanese and Cambodian cuisines.
- Very experienced in managing kitchens, crew and equipment.
- Trained in understanding food restrictions and ensuring high sanitation standards.
- Driven towards maximizing profitability through efficient food costing and reducing wastage.