



PHAM VAN DOANH

Commis Chef

Profile

I am learning cooking skills and knowledge; I want to develop myself so that I can cook better and learn more new skills.

 0388 700 120

 pvdoanh0310@gmail.com

 Tôn Đức, Cẩm Lệ, Đà Nẵng

Education

- College of Economics & Tourism (CET), Ho Chi Minh

2024 - 2026

Major : culinarily arts

- Trường Chinh High School, Gia Lai.

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Skill

basic cutting and slicing skills

teamwork skills

SEASONING SKILLS

Language

English : Basic

AWARDS

- First Prize: USAPEEC American Chicken Cooking Contest - 2025
- Consolation Prize: Best poultry challenge Season 3

Work Experience

XI-NÊ BISTRO AND JAZZ

Western Kitchen Staff

Feb 1, 2025

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Jan 31, 2026

- Prepare and cook dishes according to the Head Chef's menu
- Inspect and preserve various types of food ingredients
- Maintain cleanliness and hygiene in the processing area
- Check inventory and place daily orders for goods
- Gained experience Fine Dining và Finger Food services

Certifications

- European Pork, the Smart Choice
- Norwegian Salmon Academy

References

Le Van Thanh

head chef (XINE BISTRO AND JAZZ)

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