



NGUYỄN MẠNH HÙNG

DEMI CHEFS

PROFILE

Demi Chef with hands-on experience in western kitchen, including hot&cold sections and wood-fired grill. Strong in food preparation, consistently and teamwork. Motivated to grow professionally in a quality-driven kitchen environment.

WORK EXPERIENCE

Demi Chef- Seedeats restaurant

03/2025-Present

- Prepare, cook, and present dishes in accordance with SeedEat's quality standards and recipes.
- Work station Hot& Cold kitchen

Demi Chefs

Tribe Hospitality - Stoker Woodfired Grill & Bar

01/2024 -02/2025

Michelin Selected Restaurants 2023-2024-2025

- Assisted in the preparation of food items, including measuring, mixing, chopping, and slicing ingredients
- Cooked basic food items, such as sauces, dressings, and side
- Work station Hot, Grill, grill beef, seafood.

Cook Trainee

Mai Sen Bistro, HCMC | 08/2022 - 12/2023

- Worked as a cook, captain, storekeeper, service staff and in stewarding Event and catering arrangements. Learned about Western and Asian cuisine.

EDUCATION

Cook Trainee

An Rê Mai Sen Hospitality Training Center, HCMC | 09/2022 - 03/2024

- Full time study course to become a professional cook
- Training inspired by the German Dual Training System
- Graduated in August 2024

High School Student

Tran Hung Dao High School, Gia Lai Province | 2019 - 2022

- Grade 12/12

CONTACT

 0344668996

 hungchk903anremaisen@gmail.com

 34 Lê Trung Đình, Hoà Hải, Ngũ hành sơn, Đà Nẵng

SKILLS

- Hot&Cold kitchen operations
- Sauce& Dressing preparation
- Grill (Beef&Seafood)
- Teamwork & Communication

LANGUAGE

- Vietnamese
- English

REFERENCE

Brian Lindfield, Educator
briananremaisen@gmail.com

Julia Berghs, Trainer
julia.anremaisen@gmail.com