

CURRICULUM VITAE

NAME CV#908006
DATE OF BIRTH 15 FEBRUARY 1964
ADDRESS ***** , LONDON, E11 3AX
TELEPHONE NUMBER +44 ** **** **
NATIONALITY JAPANESE

EDUCATION AND QUALIFICATION

1979 – 1982 NOZAKI HIGH SCHOOL JAPAN
1985 A LICENSE TO PREPARE AND COOK GLOBE FISH
1987 QUALIFIED CHEF
2006 CERTIFICATE OF BEING ABLE TO HOLD A RESTAURANT
IN GERMANY

WORKING EXPERIENCE

APRIL 1982 – SEPTEMBER 1986

OHNOYA CO.LTD JAPANESE RESTAURANT IN KYOTO, JAPAN

- 1) HELPER
- 2) 25 WORKERS (KITCHEN : 12)
- 3) 60 SEATS ; 30,000. YEN
- 4) TEA-CEREMONY DISHES

OKTOBER 1986 – NOVEMBER 1988

ASAHI SUSHI RESTAURANT IN OSAKA, JAPAN

- 1) SUSHI CHEF
- 2) 5 WORKERS (KITCHEN : 3)
- 3) 25 SEATS ; 10,000. YEN
- 4) SUSHI, JAPANESE COOKING

DECEMBER 1988 – APRIL 1990

FUGU JAPANESE RESTAURANT IN OSAKA, JAPAN

- 1) SOUS-CHEF
- 2) 12 WORKERS (KITCHEN : 6)
- 3) 60 SEATS ; 15,000.YEN
- 4) PREPARING COURSE MENUS OF LIVELY GLOBEFISH

MAY 1990 – APRIL 1991

CREATIVE JAPANESE RESTAURANT TATSUNOYA IN OSAKA, JAPAN

- 1) HEAD CHEF
- 2) 15 WORKERS (KITCHEN: 7)
- 3) 50 SEATS ; 15,000. YEN
- 4) CREATIVE JAPANESE FOOD; SPECIALITIES OF THE SEASON

MAY 1991 – AUGUST 1996

ZENEI FINE JAPANESE RESTAURANT IN OSAKA, JAPAN

- 1) HEAD CHEF
- 2) 30 WORKERS (KITCHEN : 15)
- 3) 120 SEATS ; 10,000. YEN
- 4) TEA-CEREMONY DISHES, SUSHI, SUKIYAKI
(LUNCH TIME: BENTO BOX-TAKE AWAY, NOODLES, A LA CARTE),
STOCKING OF JAPANESE INGREDIENTS AND MANY MORE

SEPTEMBER 1996 – JANUARY 1998

ORANKUYA SUSHI RESTAURANT IN KITASHINCHI IN OSAKA, JAPAN

- 1) HEAD CHEF
- 2) 6 WORKERS (KITCHEN : 4)
- 3) 15 SEATS ; 20,000. YEN
- 4) CREATIVE SUSHI AND SASHIMI

FEBRUARY 1998 – OKTOBER 1999

JAPANESE RESTAURANT CHIKAKO IN CARDIFF, UK

- 1) HEAD CHEF
- 2) 7 WORKERS ; (KITCHEN : 3)
- 3) 60 SEATS ; 60 POUNDS
- 4) STOCKING FRESH FISH AT THE MARKET, ASSORTMENT OF RAW FISH AND
SUSHI, TEPPANYAKI, FRIES, SUKIYAKI AND MANY MORE

DECEMBER 1999 – APRIL 2007

GENUINE JAPANESE COOKING RESTAURANT SHIKI IN HAMBURG, GERMANY

- 1) GENERAL HEAD CHEF
- 2) HEAD STORE : 15 WORKERS (KITCHEN : 8)
SECOND STORE: 20 WORKERS (KITCHEN: 10)
- 3) 80 SEATS ; 60 EUROS (LUNCH TIME : 20 EUROS)
150 SEATS; 70 EUROS (LUNCH TIME: 15, BUFFET FUSION STYLE)
- 4) OPENING OF THE SECOND BRUNCH (2005), TRAINING THE STAFF,
STOCKING ALL THE INGREDIENTS AS WELL AS DISHES IN SPAIN,
NORWAY, FRANCE AND IN DANEMARK
DINNER COURSES, SUSHI, TEMPURA, PREPARING CRAB DISHES AND FOIE
GRAS, EARLY GREY SORBET AND EXQUISITE ORIGINAL FOOD
TEPPANYAKI(SECOND BRUNCH)

MAY 2007 – PRESENT

*******JAPANESE RESTAURANT IN LONDON, UK**

- 1) HEAD CHEF
- 2) 12 WORKERS ; (KITCHEN : 5)
- 3) 35 SEATS ; 70-80 POUNDS (LUNCH TIME : 25 POUNDS)
- 4) TRAINING STAFF,
SUSHI, SASHIMI, TEMPURA, JAPANESE SALAD OF SIRLOIN, GRILLED BEEF
OR CHICKEN WITH TERIYAKI SAUCE, NO SERVING OF READY-MADE
SEASONING AND MANY MORE

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| <ol style="list-style-type: none">1) POSITION2) NUMBER OF WORKERS3) NUMBER OF SEATS, AVERAGE OF MONEY SPENT PER PERSON4) MAIN MENU, MY DUTIES |
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