

FC#908008

****@yahoo.co.jp

*****, Philippines

Phone/Fax: +63-**-***-*** ♦ Mobile: +63-***-***-****

QUALIFICATIONS

- Career Summary** Japanese chef with 25 years diverse culinary experience: Developed in-depth professional insights in *Kaiseki*, *Sushi*, *Sashimi*, *Kappo-ryori* and creative Japanese fusion cuisine, in addition to general Western and Chinese dishes.
- Overseas Experience** Successfully led kitchen operations in Korea, The Philippines and China as Executive Chef, Sushi Bar Owner and Outside Catering Chef respectively. Additionally, experienced in managing Sushi restaurant in Japan primarily targeting foreign customers.
- Owner Experience** Serial entrepreneur who established and led several profitable Japanese restaurant operations both in Japan and overseas. Managed comprehensive restaurant operations for approx. 6.5 years period.
- Multicultural** Developed excellent multilingual command: English, Filipino, Arabic and Japanese. Acquired effective and essential leadership skills in managing culinary team of diverse cultural backgrounds.

PROFESSIONAL EXPERIENCE

- Executive Chef - Staff Canteen, Nishimatsu Construction Co., Ltd., Japan** **Aug 2007 - Aug 2008**
- Managed 8 culinary staff members and entire kitchen operations of large-sized staff canteen with seating capacity of 300.
 - Handled overall cooking (Japanese, Western and Chinese), purchasing ingredients, stock control, cost control and inspection of delivered foodstuffs.
- Restaurant Owner - Sushi Bar Victory, The Philippines** **Oct 2005 - Feb 2007**
- Established Sushi bar targeting Japanese expatriates and affluent customers.
 - Engaged in comprehensive management of kitchen operations including supervising 4 culinary staff members.
- Outside Catering Chef - Mogi Tsusho Co., Ltd., China** **Jan 2004 - Apr 2004**
- Served onsite as Sushi, Sashimi, Agemono (fry) Chef.
- Executive Chef - Restaurant Fuji, Korea** **Feb 2003 - Sep 2003**
- Responsible for cooking Kaiseki cuisine in fine Japanese dining restaurant with seating capacity of 60.
 - Concurrently, assumed leadership role over 4 culinary staff members.
- Restaurant Owner - Creative Sushi Bar, Yaneura, Japan** **Mar 2000 - Sep 2002**
- Established Sushi bar targeting foreign customers, and managed entire restaurant operations.
- Restaurant Owner - Creative Japanese Cuisine, Iki, Japan** **Jul 1996 - Jan 2000**
- Started-up casual Japanese restaurant.
 - Successfully managed entire operations, and generated average revenue per customer of JPY 5,000.
- Executive Chef - Masumasa Group Co., Ltd., Japan** **Oct 1992 - Jun 1995**
- Managed Kaiseki, Sushi, Sashimi, Kappo-ryori cooking as Executive Chef.
 - Concurrently, assumed key position in New Restaurant Development Dept., and contributed to successful launches of multiple restaurants.
 - Simultaneously spearheaded operations of 4 restaurants.
- Kaiseki Chef - Fugu Kappo Koraku, Japan** **Mar 1990 - Sep 1992**
- Accountable for comprehensive cooking operations of Sushi, Yaki-ba (grill), Ageba (fry), and Nikata (simmer).
 - In particular, assumed sole responsibility in handling fish operations, including order management, stock control, basic preparations, and Sashimi preparations.

Sanraku Kaikan Co., Ltd., Japan**Apr 1984 - Feb 1990**

Assumed several culinary positions in a restaurant operations management company. Dispatched to several locations while promoted through positions.

Executive Chef - Atsugi Royal Park Hotel, Kanagawa, Japan (11/1989 - 2/1990)

- Accountable for managing 2 culinary staff members and comprehensive restaurant operations.

Sous Chef - Kanagawa Prefectural Hospital, Kanagawa, Japan (4/1987 - 11/1989)

- Assisted Executive Chef in managing entire kitchen operations in a staff canteen with seating capacity of 150.
- Supervised 2 junior culinary staff members.
- Cooked Japanese (Kappo-ryori), Western and Chinese dishes.
- Managed purchasing, stock control, cost control and inspection of delivered ingredients.

Swing Chef - Training Center Canteen, Japan Agricultural Cooperatives, Japan (4/1984 - 3/1987)

- Acquired hands-on knowledge and experience in cooking Kappo-ryori, Western and Chinese cuisine.
- Especially, managed basic foodstuff preparations extensively.

EDUCATION, CERTIFICATION, SKILLS

Education	High School Diploma	Takushoku University Koryo High School, Japan	Mar 1984
Certification	Sogetsu Ikebana Master (Japanese Flower Arrangement) Food Sanitation Inspector Japanese Calligraphy - Grade 1		
Language	Filipino (business level) English (daily conversation) Arabic (daily conversation) Japanese (native)		

PERSONAL DATA

Date of Birth	*** *, 1966
Gender	Male
Marital Status	Married (with 2 children)