

Panida Paethanom

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Language skills

Thai : Native

English : Full professional proficiency

Norwegian : Limited professional proficiency

Summary

As a former chef, I've spent a considerable portion of my life mastering the art of culinary craftsmanship. While the world of gastronomy has enriched my experiences and knowledge, I've always had a passion for technology and programming, one that I temporarily set aside to pursue a culinary career.

As a front-end programming student at Noroff, I am working towards transitioning into a full-stack developer. This journey not only fuels my hunger for learning but also introduces me to an incredibly supportive community of fellow students, who, in a healthy spirit of competition, inspire me daily.

I am eagerly looking forward to being part of something bigger, to contribute my skills, and to embrace the endless opportunities for growth and innovation.

Also offering portrait photography service as a side gig while I study.

Experience

F Chef

Fursetgruppen

Aug 2022 - Apr 2023 (9 months)

Creating traditional Japanese menu, recipes, food cost, training staff, as well as taking food photography and creating menu graphic and managing social media.



Sous Chef

Koie Ramen

May 2022 - Aug 2022 (4 months)



Ramen Chef

Koie Ramen

Oct 2021 - May 2022 (8 months)



Founder

Bad Burger Bangkok

2015 - 2020 (5 years)

Opened a Burger and craft beer joint in Bangkok



Garde Manger

L'Atelier de Joel Robuchon - Bangkok

2014 - 2015 (1 year)

Responsible for cold dishes in an open kitchen, tapas style.



Chef

Grand Hyatt Erawan Bangkok

2012 - 2014 (2 years)

Tables Restaurant, Classical European cuisine

Responsible for the preparation of side dishes, pasta, risotto and soup of the day.

Table side cooking show.

Spasso Restaurant, Italian cuisine

Responsible for homemade pasta and pizza dough

A la carte style menu, pasta, pizza, steaks and bar snacks

Banquet kitchen

Prepare food for functions such as weddings, meetings.

Prepare food for club lounge buffet, recommend food to VIP guests.



Breakfast Chef

Courtyard by Marriott

2011 - 2012 (1 year)

Prepare breakfast buffet line

Responsible for egg line

prepare a la carte lunch



Commis Chef

Centara Hotels & Resorts

2010 - 2011 (1 year)



Trainee

The Landmark Bangkok

2009 - 2010 (1 year)

Help cold kitchen with cold dishes for buffet line

prepare tapas for club lounge

Education



Dusit Thani College

Hospitality Access Program, Culinary Arts/Chef Training

Skills

Food Cost Analysis • Cooking • Hospitality • French Cuisine • Italian Cuisine • Photography •
Barista • Thai Cuisine • Japanese Cuisine • Nordic cuisine