# Panida Paethanom

Oslo, Norway panida.paethanom@gmail.com

linkedin.com/in/panida-paethanom-



8a6317239

Language skils

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**

### <sup>F</sup> 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.

# GRAND 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

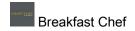
Responsible for homemade pasta and pizza dough

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.



### Courtyard by Marriott

2011 - 2012 (1 year) Prepare breakfast buffet line

Responsible for egg line

prepare a la carte lunch

### 4 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