Curriculum Vitae

Surname:	TRAN NGUYEN THANH
First Name:	TIN
Date of Birth:	Aug 18 th , 1986
Academic Qualification:	The degree of Master Education Science The degree of Engineer Home Economics
Venia Legendi (qualification to teach):	Certificate of level II Pedagogical skills for college and university lecturers
Further Qualifications:	Certificate III Patisserie in Hospitality of Australia. Certificate "Train the trainer for Ship's Cook" by Experts of PUM Netherlands. Certificate Professional sale skills by Investment & Trade Promotions Centre of HCM City.

 Working for HCMC University of Technology and Education since 11/2021 Worked for Hong Bang International University since 10/2020 Worked for Hoa Sen University since 6/2017
Part time
Baking Bread and Pastries (Theory and Practical) Food safety and HACCP
Compiling, designing manuals and textbooks to training in baking and cooking
None
Having 1 publics and 1 scientific research in education science
 Consulting and set up equipments and utensils in the field of bakery. Consulting and building brand of food products. Compiling, designing manuals and textbooks to training in the related fields. Coaching skills and specialized knowledge of baking to new employees and co-workers.
Introduce and orient to students new trends of products or services currently on the market. Accordingly, innovation and creativity are always applied in student's learning activities. Finally, student's new research based on scientific basis, always link to trends and personal perspectives.

Work experience:	
- General	 Chief Growth Officer of AMI Food Solutions Co.Ltd Managed the projects of AMI Food Solutions Co.Ltd -
	cooperated with Nguyen Tat Thanh University, Hong Bang International University which is workshop program in culinary arts, linking traditional food with science & technology,

	2018-2021 - Consultant expert of Baking Training to Augment Knowledge and Entrepreneurial Development project at Ly Tu Trong College, 2019-2021
 Activities as an Expert: 	 Marketing and branding food products Planning menus, quantitating and food cost upon customer's request. Making European bread and pastries, Vietnamese breads, traditional types of mooncake.
Publications:	Nguyen Tan Toi ^{1,a} , Tran Nguyen Thanh Tin ^{2,b} Relationship between career choosing and personality of vietnamese students in vocational colleges, International Conference on Green Technology and Sustainable Development 2014.
Memberships:	None
International experience through:	
- Management Activities	Signed the contract "BAKE – Baking training to Augment Knowledge and Entrepreneurial Development" project with ASSIST organization.
- Academic Activities	 Develop training curriculum and training material based on gap analysis for the target groups: Craft bakers and vocational students. Develop the Train-the-Trainer program of baking.
- Personal Background/	- Conduct training program at vocational training facilities in Viet Nam:
Experience	 + Certificate III and IV Patisserie and in Hospitality of Australia. + Certificate III and IV in Commercial Cookery of Australia. - Setting up the Baking Training Centre to run theoretical and practical courses for "Modern Baking techniques".
	Visition lost man (nort time) in other Colleges and Universities. Ly

Other:	Visiting lecturer (part time) in other Colleges and Universities: Ly
	Tu Trong College, Hong Bang International University, Work
	Global vocational training facility.
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