

Curriculum Vitae

Surname:	Nguyen
First Name:	Thanh Vu
Date of Birth:	Sep 7 th 1971
Academic Qualifications:	
Venia Legendi (Qualifications to teach):	Certificate of Pedagogical skills for College
Further Qualifications:	<p>Certificate from Cooperate Training Solutions Vietnam Jan 2005</p> <p>Certificate of Supervisory and Leadership skills from SMIG Education March 2005</p> <p>Certificate of mastery in Chinese Cuisine Jan 2008</p> <p>Certificate for Food safety by SGS Vietnam March 2008</p> <p>Certificate of Training in human resources development from Vietnam National Administration of Tourism August 2009</p> <p>ISO 14001 Enviromental Certificate October 2010</p> <p>Certificate of Teaching Skill from Luxembourg 18th April 2013</p> <p>Certificate of Vocational Pedagogy Level 2 from Ho Chi Minh City University of Technology and Education (2014</p> <p>International certificate of professional Pedagogy 2017</p> <p>Certificate of Vocational Skills from the General Department of Vocational Training of Vietnam</p>

At the Higher Education Institution (to be accredited) since:	<p>At HCMUTE since 2019</p> <p>At Hoa Sen University since 2019 (part time)</p> <p>At Hong Bang University since 2020 (part time)</p>
Level of Employment (part-time or full-time):	<p>Visiting Lecturer at HCMUTE (part time)</p> <p>Visiting Lecturer at Hoa Sen University (part time)</p> <p>Visiting Lecturer at Hong Bang University (part time)</p>
Teaching Focus:	<p>Food processing techniques</p> <p>Menu design</p> <p>Cooking methods</p> <p>Food stylist</p> <p>Practical training in Western and Asian dishes</p>
Interdisciplinary Aspects:	None
Activities in the Areas:	
- Further Education	None
- Research	R&D for Lee kum kee's Product, Dutch Lady's Product, Fonterra, Lavache qui rit, Nuti Food, Acecook VN, Ajinomoto VN
- Consultancy	

How are personal research activities reflected in teaching activities?	Update new techniques in cooking method, equipments and utensils frequently to meet the current high technology kitchen
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Work experience:	35 years
- General	8 years at Floating 5 stars Hotel. 27 years at Vietnam Air Catering and 19 as a lecturer at Colleges of Hospitality Management and University, Judge of cooking competition....
- Activities as an Expert:	Teaching Western and Vietnamese cuisine Teaching cooking on television program (more than 20 channels such as HTV7, HTV9, VTV3, VTV5, Vinh Long, Dong Thap ...) Assessor for many professional cooking competitions such as California Cheese, Potatoes USA,
Publications:	N/A
Memberships:	Member of Vietnamese Chef Association
International experience through:	Vietnamese Food Promotion in Malaysia (1991-1992) Vietnamese Food Promotion in Hongkong (1993) Vietnamese Food Promotion in Singapore (1994) Vietnamese Food Promotion in India (1994) Guest Chef for Vietnamese food in Asia: Singapore, Japan, Taiwan, Korea Guest Chef for Vietnamese food in Europe: France, German, Russia, London,... Guest Chef for Vietnamese food in Australia, Newzeland,...
- Management Activities	Executive Sous Chef at Vietnam Air Catering
- Academic Activities	Successfully completed the Courses below: Train the Trainer 15th Nov 1997 Managing for Profit 2000 17th Oct 1998 ISO 900 Project team management course 23th Apr 1998 Human Resources Management 22nd Oct 1999 HCCP/SQF 2000 CM Food quality/Safety Management Training 13th May 2000 Motivating Staff training course June 1998 Problem Solving Skills June 1998 Performance Appraisal Training Course Mar 1998 Rostering Skills Mar 1998 Internal Quality Auditing Training Course and Passed the Examination 5th May 1998 ISSO 900 Documentation Course 21st Apr 1998 Seminar on qualities of US meat and Meat Handling Techniques 3rd Aug 2000 Production, quality and productivity Management 26th Oct 2001 Japanese food cooking course 19th Sep 2002

	<p>Business English Diploma Certification 2nd Apr 2002 Business English Diploma Certification 16th Mar 2002 ISO 9001 internal quality auditor training course 29th Apr 2002 Korea meal Training Course 26th May 2005 Certificate of attendance the Course on Value add to Food Enterprises 24th Oct 2006 Managing People 5th Oct 2006 Managing by Objective Course 26th Jan 2007 Culture and Corporate Culture 15th Sep 2007 Certificate of participation to Black Box Competition 30th Jan 2008 Training Course on Learner-centered Teaching Methodologies 18th Jul 2008 Trainer Development Programme for Western Food Preparation 4th Oct 2008 Cookery Skills in Chinese Cuisine 8th Jan 2008 Training Skills Assessment 4th Oct 2008 Basic Knowledge of Islam used in Halal Kitchen 15th Oct 2009 Finance for non-financial Managers Course 6th Oct 2010 Basic Knowledge of Islam used in Halal Kitchen 9th Nov 2010 Halal Total Compliance Training Course 13th Apr 2011 Halal Total Compliance Training Course 9th Apr 2012 Certificate winning the title “Bếp Vàng” from Viet Nam Record Book Center Mar 2014</p>
<p>Personal Background/ Experience</p>	<p>1989-1997: Five Stars Saigon Floating Hotel. Highest position is Demi Chef de Partie 1997 intill now: Vietnam Air Catering. Highest position is Executive Sous Chef Culinary Instructor in over 20 nationwide TV programs such as: Món ngon mỗi ngày... Training Department of Vietnam Assessor for many professional cooking competitions Excellence at the catering company at Tan son Nhat Airport:</p>
<p>Others:</p>	<p>Visiting Lecturer (part time) in other Colleges and Universities: Saigontourist Hospitality College, A Au Vactional School, HCMUTE University, Hoa Sen University, Hong Bang University, Cell phone number: 0949888038 Mail: chefvu_gourmet@yahoo.com</p>