

Curriculum Vitae



Surname:	PHAM THI
First Name:	HUNG
Date of Birth:	May 11 th , 1971
Academic Qualification:	The degree of Engineer Home Economics The degree of Level 2 Pedagogical Degree The degree of Master Education
Venia Legendi (qualification to teach):	Certificate of higher education Certificate of Pedagogical skills for college and university lecturers Certificate of successful participation and achievement of goals of InWent's E- Learning Skills workshop
Further Qualifications:	Culinary Aptitude Diploma master chefs from Belgium Cocktail Bartender Certificate Certificate of Vegetarian cooking Certificate for participating in the Training Course for Processing Meat Technology Certificate for participation in Italian food seminar Certificate of National Vocational Skills Assessor in the Restaurant Service industry Certificate of attendance at French cheese workshop Take the Intellectual Property course

At the Higher Education Institution since:	Working for HCMC University of Technology and Education (HCMUTE) Since 1995
Level of Employment:	Lecturer (Full Time)
Teaching Focus:	Food Processing Food Material Food Hygiene Cooking techniques Asian European Cookery Practice Vegetarian cooking, diet Vietnamese Cookery Practice Drinks Preparation Management Drinks Preparation Practice Project of Restaurant Management Office Management
Interdisciplinary Aspects:	Office administration
Activities in the Areas:	
- Further Education	None
- Research	Participate in scientific research projects at the school-level: 1 Write a Vietnamese Cooking textbook Write a textbook on beverage mixing techniques
- Consultancy	- Participation on constructing the curriculum of Restaurant Management and Eatery Service Major for HCMUTE. - Participation on students' projects, skill competitions and cuisine culture exchange. - Participate in culinary cultural exchanges with international students - Participate in building a set of standards for ranking cooks and bakers for the General Department of Vocational Training. - Judge of culinary competitions at department level, school level, a city level and business levels
How are personal research activities reflected in teaching activities?	Combine many teaching methods in lectures to increase student interaction. Teaching combined with practical practice through real-life projects gives students access to the future working environment. Always update new knowledge and regularly innovate teaching methods to help students easily

	access knowledge and promote creativity. There are forms of assessing student learning outcomes.
--	--

Work experience:	Having 30 years' experience in teaching
- General	From July 1994 - April 1995 – Employee - VIETNAM AIR CATERERS Company - TAN SON NHAT From May 1995 to present Lecturer of Fashion and Tourism Department - Ho Chi Minh City University of Technical Education
- -	- Judge of the cooking contest of the Ho Chi Minh City Wome's Union; Companies; Businesses; Schooks anh other organizations - Workshops and cooking at department and school levels - Organize culinary cultural exchanges between foreign students and UTE students - Guest Lecturer - Dong An College
Publications:	Vietnamese Cooking Course, Cocktail Mixing Course
Memberships:	None
International experience in:	
- Corporate Management	Organizing in culture exchanges and workshops.
- Academic Activities	- Participate in the French Cheese Workshop sponsored by Paysan Breton brand. - Participate in the creative Vietnamese Cuisin Workshop with American Blueberries, sponsored by the American Highbush Blueberry Council - Participate in Workshop and Cooking Competitions exclusively for HCMUTE, sponsored by Poultry Export Council.
- Personal Background/ Experience	None

Other:	- Visiting lecturer (Part time) at Colleges anh Universities: Dong An College, College of Transport Studies 6, Bac Lieu {edagogical College, Saigon University. - Participate in specialized classes on F&B, vegetarian cooking, and diet to improve professional knowledge. - Phone: 0939355050 - Email: hungpt@hcmute.edu.vn
---------------	---