

## Curriculum Vitae



<b>Surname:</b>	<b>Tran</b>
<b>First Name:</b>	<b>Thanh Huy</b>
<b>Date of Birth:</b>	Jan 29th, 1974
<b>Academic Qualifications:</b>	Bachelor of English Master in Tourism
<b>Venia Legendi (Qualifications to teach):</b>	Certificate of Pedagogical skills for College and University lecturers
<b>Further Qualifications:</b>	<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>
<b>At the Higher Education Institution (to be accredited) since:</b>	<p>At HCMUTE since 2023 (part time)</p> <p>At Hoa Sen University since 2023 (part time)</p> <p>At Creative Academy since 2023 (part time)</p> <p>At Dynamic service solutions since 2023 (part time)</p>
<b>Level of Employment (part-time or full-time):</b>	<p>Lecturer at HCMUTE since July 1<sup>st</sup> 2024 (full time)</p> <p>Visiting Lecturer at Hoa Sen University since 2023 (part time)</p> <p>Visiting Lecturer at Creative Academy since 2023 (part time)</p> <p>Visiting Lecturer at Dynamic service solutions since 2023 (part time)</p>
<b>Teaching Focus:</b>	<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>
<b>Interdisciplinary Aspects:</b>	None
<b>Activities in the Areas:</b>	

- <b>Further Education</b>	None
- <b>Research</b>	None
- <b>Consultancy</b>	Training the Kitchen Operation Procedure for all the Hotels belong to Saigontourist Group Member compiling set of Saigontourist Group's Hotel kitchen standard procedures Member setting questions for city level Young World Skills competition
<b>How are personal research activities reflected in teaching activities?</b>	Focus on enhancing Vietnamese Cuisine to meet the Current Market's trend. Update new techniques in cooking method, equipments and utensils requently to meet the current high technology kitchen

<b>Work experience:</b>	29 years
- <b>General</b>	15 years Sous Chef in various 5 stars hotels in VN, and 14 years as a lecturer at Colleges of Hospitality Management and Judge of cooking competition of TTC Hotel Groups....
- <b>Activities as an Expert:</b>	Teaching Western and Vietnamese cuisine Teaching cooking on television program ( more than 20 channles such as HTV7, HTV9, VTV3, VTV5, Vinh Long, Dong Thap ...) Assessor for many professional cooking competitions such as Young World Skills, Vietnamese Traditionnal Cake competition, California Cheese, Potatoes USA, ....
<b>Publications:</b>	N/A
<b>Memberships:</b>	Member of Vietnamese Chef Association, Culinary F&B of Ho Chi Minh city
<b>International experience through:</b>	Training for the Young World Skill Competitors achieve number 8 of 44 Nations on the World Vistiting the College and 5 Star Hotel (Hotel School) in Malaysia to learn experience Study 15 days about Kitchen Operation Procedure from Cathay Pacific Catering Services (Hongkong)
- <b>Management Activities</b>	Standard and Sous Chef at Vietnam Air Catering, Head Chef at Sofitel Hotel HCM Head of Culinary arts Faculty at Saigontourist Hospitality College
- <b>Academic Activities</b>	Master of Tourism – Nguyen Tat Thanh University HCMC, Batchelor of.... Host of many cooking competitions at Saigontourist Hospitality College such as: USA Poultry & Egg, Potatoes USA, USA meat, California Cheese, Europe Cheese, Fruit, ..... Lead students to compete at the Vietnam Culinary, Young World Skill, ....

<b>Personal Background/ Experience</b>	<p>1995-2009: Mercure Hotel, Sedona Suites Saigon Centre, Sofitel Hotel, Vietnam Air Catering. Highest position is Head Chef at Sofitel Hotel and Sous Chef at Vietnam Air Catering</p> <p>2009-2022: Teaching at Saigontourist Hospitality College. Highest position is Head of Faculty</p> <p>Culinary Instructor in over 20 nationwide TV programs such as: Món ngon mỗi ngày; Mẹ ơi con muốn nói; Món ăn hạnh phúc; Đầu bếp vui tính...</p> <p>Gold Medal, first place in Seafood preparation in Young Talented Chefs Championship 2007</p> <p>Silver Medal in Young Talented Chefs Championship 2006</p> <p>Certificate of Merit from General Director of Vocational Training Department of Vietnam</p> <p>Assessor for many professional cooking competitions</p> <p>Employee of Excellence at the catering company at Tan son Nhat Airport: one</p> <p>Employee of Excellence at five-stars Sofitel hotel (best employee of the year): twice</p> <p>Employee of Excellence of the quarter at five-star Sofitel hotel: twice</p> <p>Other Certificate of Merits for Saigontourist Group and Vietnamese Government</p>
<b>Others:</b>	<p>Visiting Lecturer (part time) in other Colleges and Universities: Hoa Sen, Creative Academy, Q industries, Dynamic service solutions, ....</p> <p>Cell phone number: 0706055019</p> <p>Mail: huytt@hcmute.edu.vn</p>