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**JOHNNY JONG**

a professional Executive Chef with involvement in the large scale, high volume, Hospitality Industry over the last 26 years. Duties throughout my career have included extensive staff, client and key stakeholder relationship management, initiation and participation in the implementation of major initiatives and strategic design and delivery an effective protocol for continuous improvement.

I am highly motivated. could work within a team and as a single contributor with proven ability to manage all the relationships with customers, suppliers, and other internal and external stakeholders, particularly strong in managing concerns of others and being able to understand the needs and requirements and then develop a mutually acceptable action strategy to resolve. I have a strong work ethic, conscientious and reliable.



**Personal Details**

Name : Johnny Jong Wun Teck

Resident Address : U3 5A Koroit St, Nunawading 3131, Vic

Mobile : 0412844096

Email : johnnyjong@hotmail.com

Age : 43

Date of Birth : June 26th 1979

Sex : Male

Height : 183cm

**Education/Qualifications**

Institution **:** Metro College

City/Country : Melbourne, Australia

Qualifications : Diploma in Hospitality

Qualification Code : RTO31226

Institution : Crown College

City/Country : Melbourne, Australia

Qualifications : Certificate IV Frontline Management

Qualification Code : BSB40812

Institution : Crown College

City/Country : Melbourne, Australia

Qualifications : Diploma in Leadership and management

Qualification Code : BSB51915

Business Support Acumen

* Business Administration
* Project Management
* Time Management
* Sourcing and Procurement

People & Resource Management

* Systems Induction (for new staff)
* Team Building & Leadership Skills
* Strategic Workflow Planning & Development

Communications

* Advanced Communication Skills
* Advanced Interpersonal Skills
* Client and Stakeholder Relationship Management

Process Design & Delivery

* Capex design and forecasting
* Internal systems, processes and practices including re- engineering.
* Compliance program implementation and re-design

Financial Management

* Budgets forecast.
* Setting up Profit and Lost
* Report preparation – end of month and financial year.

**Language Spoken :** English – Bahasa – Mandarin- Cantonese

**Language Written :** English – Bahasa- Mandarin- Cantonese

Associate Club member



**LTB -** Les Toques Blanches - Victorian Chapter

Les Toques Blanches incorporates networking, promoting industry standards and improving through training as some of its main roles.



**ACF –** Australia Culinary Federation

The Australian Culinary Federation is the peak industry organization representing professional Chefs, Cooks, and Apprentices & Culinary Students. We participate & advise in the establishment, maintenance & improvement of Australian Culinary Competitions.

We are committed to developing the professional skills & knowledge of our members. We inspire camaraderie through social & professional networking.



**ALTC –** Australian Institute of TechnicalChefs

Technical Chef is the first system of licensing a chef in Australia and recognized by professionals. Legally chefs can practice in Australia without any form of license. Technical Chef is a voluntary form of industry driven license to use a logo to acknowledge minimum professional standards in education, training, and practice.



**Chaîne des Rôtisseurs Victoria Bailliage -** National Bailliage (Chapter) of the worldwide Chaîne des Rôtisseurs, proud of a most illustrious history reaching back 7 centuries. In 1248 the French King Saint Louis ordered the establishment of the professional guild of the “Ayeurs” or goose roasters.

Accolades:

1. Singapore Excellent Silver Service Award. Republic Of Singapore
2. Certificate in Section Leader. ITE
3. Organizational and Service Quality Workshop. The American Club, Singapore
4. Basic Food Hygiene (MOE). Ministry Of Environment
5. Certificate Provide Responsible Service of Alcohol Skills Institute, Tasmania
6. Health and safety management Crown College, Melbourne
7. Injury management Crown College, Melbourne
8. Approved national Judge Australia culinary federation.
9. Injury management Crown College, Melbourne
10. Judging for Nestle Golden chef’s Hat Australia culinary federation.

Employment summary

* 1. Commis Cook the American Club Singapore
  2. Chef De Partie Blue Lobster Singapore
  3. JR Sous Chef the Tavern Swiss Restaurant

2000-2005 Sous Chef the American Club Singapore

* 1. Head Chef Muddy Murphy Singapore

2006-2008 Head Chef Prima Food Singapore

2008-2010 Executive Chef Hotel Catina Saigon

2010 –2011 Executive Chef Grand Imperial Saigon

2012–2012 Executive Chef Royal Lotus Ha long Hotel

2012–2013 Executive Chef Lake St Clair Lodge

2013–2020 Executive Sous Chef Crown Casino (Melbourne)

2020–2021 Executive Chef Crown Casino (Sydney)

2021- 2023 Group Executive Chef Lucas Restaurant Group

Computer Skill:

1. Microsoft Office (Word, Excel, Power Point)
2. Micro (Fidelio and opera)
3. Respak (Reservation system)
4. Seven room (reservation System)

**Professional Portfolio**

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   Description automatically generated**Lucas Group, Australia**

Start Date : May 2021

End Date : June 2023

Position/ Title : Group Executive Chef

Website/ : <https://www.lucas.online/>

* Reporting direct to Group General Manager & CEO.
* Oversee all 9 Venue, Society, Lilian Terrace, Yakimono, Grill Americano, Hawker Hall, Chin Chin Sydney and Melbourne, Baby Pizzeria, Kisume Japanese concept,
* to manage, co-ordinate and support BOH operations ensuring that all facets of food production and service run at an optimum efficiency.
* Ensure the Lucas Group philosophies and values are embedded in every facet of food preparation and service.
* To manage, mentor and train the BOH crew with continuous development of the team to create and maintain a positive culture.
* To create and maintain an apprentice chef program in conjunction with Training Coordinator and as directed by Group Operations General Manager
* Work with the Group Operations General Manager to Manage and assist with the recruitment process of new team members, consulting with the HR team when required.
* Ensure the Lucas Group philosophies and values are embedded in every facet of food preparation and service.
* Manage department operations, including budgeting, forecasting, resource planning, and waste management.
* Assist in project work as directed by Group Operations General Manager

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1. **Crown Sydney, Australia**

Start Date : Aug 2020

End Date : May 2021

Position/ Title : Executive Chef – Chinese Operation

Website/ : www.crownsydney.com.au

* Reporting direct to Culinary Director
* Manage all aspects of the kitchen including operational, quality and administrative functions.
* Lead the opening chemical management and oversee the hotel chemical stock and Risk Management
* Lead of the kitchen brigade and ensure ongoing development of Team Members
* Manage department operations, including budgeting, forecasting, resource planning, and waste management.
* Provided Guidance and Direction to Subordinates, including setting Performance duties in employee absences or determine appropriate replacement to fill gap.
* Utilizes Interpersonal and communication skills to lead, influence and encourage other: advocates sound financial/business decision making, demonstrates honesty/integrity leads by example.
* Developed and implements the brand safety standard (Crown Health and Safety)

Logo, company name

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1. **Crown Melbourne , Australia**

Start Date : Nov 2013

End Date : Aug 2020

Position/ Title : Executive Sous Chef (Complex)

Website/ : www.crownmelbourne.com.au

* Reporting direct to General Manager (restaurant and Retail)
* Assisting Perth and Sydney properties opening Silks Premium Cantonese restaurant.
* Oversee all 9 Multi Cuisine Portfolio casual and Premium spaces and high volume Asian with western E&C events up to 1700 covers in 20 million newly refurbished palladium.
* Manage all aspects of the kitchen including operational, quality, and administrative functions.
* Lead of the kitchen brigade and ensure ongoing development of Team Members
* Manage department operations, including budgeting, forecasting, resource planning, and waste management.
* Provided Guidance and Direction to Subordinates, including setting Performance duties in employee absences or determine appropriate replacement to fill gap
* Utilizes Interpersonal and communication skills to lead, influence and encourage other: advocates sound financial/business decision making, demonstrates honesty/integrity leads by example.
* Developed and implements the brand safety standard (Crown Health and Safety)
* Recognized superior quality products, presentation and flavor to unsure delivered only the best Quality to the Stakeholder internal and external.
* Provided and support service behaviors that are above and beyond for customer service and creates a positive atmosphere on the daily basis
* Display leadership in guest hospitality, exemplifies excellent customer service and creates a positive atmosphere for guest relations
* Ensure employee maintain require food handling and sanitation certifications

1. **Lake St Clair Lodge Tasmania , Australia**

Start Date : Dec 2012

End Date : Nov 2013

Position/ Title : Executive Chef

Website/ : www.lakestclairlodge.com.au

* manage Kitchen operation in day-to-day activity
* Planned seasonal menu bases on season in Tasmania
* maintain and upgrade food quality and presentation
* Asst the resort manager to monitor the Construction progress and Kitchen Design
* Set up scheduled training programs for all the staff that has no previous experience.
* Planned new menu for all function menu and Chef special.



1. **Royal Lotus Halong Hotel , Vietnam**

Start Date : May 2012

End Date : Dec 2012

Position/ Title : Executive Chef

Website/ : www.royallotushotelhalong.com.vn

* Lead of the kitchen brigade and ensure ongoing Development of Team Members
* Identify an effective approach to succession planning
* Create menus that meet and exceed customers' needs and conform to brand standards
* Ensure the consistent production of high quality food through all hotel food outlets
* Develop positive customer relations through proactive interaction with Guests, Team Members, contractors, and suppliers
* Resolve, promptly and completely, any issues that may arise in the kitchen or related areas among Guests and Team Members
* Manage department operations, including budgeting, forecasting, resource planning, and waste management
* Manage all aspects of the kitchen including operational, quality and administrative functions
* Actively seek verbal feedback from customers on a regular basis and respond to all guest queries in a timely and efficient manner
* Ensuring adequate resources are available according to business needs
* Manage the provision of food to Food and Beverage outlets and taking action where necessary to ensure compliance with current legislation
* Control costs without compromising standards, improving gross profit margins and other departmental and financial targets
* Ensure team members have an up-to-date knowledge of menu items, special promotions, functions and events
* Maintain good communication and work relationships in all hotel areas
* Ensure that staffing levels are maintained to cover business demands
* Ensure monthly communication meetings are conducted and post-meeting minutes generated
* Manage staff performance issues in compliance with company policies and procedures
* Recruit, manage, train and develop the kitchen team
* Comply with hotel security, fire regulations and all health and safety and food safety legislation
* Ensure maintenance, hygiene and hazard issues are dealt with in a timely manner
* Manage financial performance of the department so all planning is in line with hotel objectives
* Manage food control systems are adhered to them so margins are on target in a pro-active way
* Regular review of all menus with Food and Beverage manager to confirm offerings are in line with market trends
* Be environmentally aware.
* Ensure food wastage program is adhered to so that margins are on target.
* Responsible for ensuring that the monthly working schedules are made and maintained in accordance with local legislation.

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1. **Monte Carlo Saigon , Vietnam**

Start Date : October 2010

End Date : April 2012

Position/ Title : Executive Chef

Website/ : www.saigon.park.hyattrestaurants.com.vn

* Leads kitchen management Team.
* Provides direction for all day-to-day operations.
* Understands employee positions well enough to perform duties in employees' absence or determine appropriate replacement to fill gaps.
* Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
* Utilizes interpersonal and communication skills to lead, influence, and encourage others; advocates sound financial/business decision making; demonstrates honesty/integrity; leads by example.
* Encourages and builds mutual trust, respect, and cooperation among team members.
* Serving as a role model to demonstrate appropriate behaviors.
* Ensures property policies are administered fairly and consistently.
* Reviews staffing levels to ensure that guest service, operational needs and financial objectives are met.
* Establishes and maintains open, collaborative relationships with employees and ensures employees do the same within the team.
* Solicits employee feedback, utilizes an "open door" policy and reviews employee satisfaction results to identify and address employee problems or concerns.
* Supervises and coordinates activities of cooks and workers engaged in food preparation.
* Demonstrate new cooking techniques and equipment to staff.

**Setting and Maintaining Goals for Culinary Function and Activities**

* Develops and implements guidelines and control procedures for purchasing and receiving areas.
* Establishes goals including performance goals, budget goals, team goals, etc.
* Communicates the importance of safety procedures, detailing procedure codes, ensuring employee understanding of safety codes, monitoring processes and procedures related to safety.
* Manages department controllable expenses including food cost, supplies, uniforms and equipment.
* Participates in the budgeting process for areas of responsibility.
* Knows and implements the brand's safety standards.

1. **Best Western Sapaly , Vietnam**

Start Date : January 2010

End Date : September 2010

Position/ Title : Executive sous Chef

* Maintain and increase kitchen standards, productivity, and creativity leading to improved performance in the department.
* Own all aspects of the F&B operation including building rapport and establishing professional relationships with guests and clients leading to increased business.
* Owns the F&B guest satisfaction survey, ensures that the results are in line with targets, and high on a consistent basis.
* Identifies deficiencies based on the guest survey results and drives improvement.
* Ensures that the team maintains a high level of customer focus and always demonstrates dedication to the guests.
* Monitors and implements procedures to ensure guest satisfaction.

1. **Hotel Catina Saigon, Vietnam**

Start Date : December 2008

End Date : January 2010

Position/ Title : Executive Chef

Website/ : www.hotelcatina.com.vn

* To maintain and increase kitchen standards, productivity, and creativity leading to improved performance in the department.
* Own all aspects of the F&B operation including building rapport and establishing professional relationships with guests and clients leading to increased business.
* Owns the F&B guest satisfaction survey, ensures that the results are in line with targets, and high on a consistent basis.
* Identifies deficiencies based on the guest survey results and drives improvement.
* Ensures that the team maintains a high level of customer focus and always demonstrates dedication to the guests.
* Monitors and implements procedures to ensure guest satisfaction.
* Constantly strives to increase guest satisfaction through quality, creativity, variety and value for money of the food and beverage offerings available throughout the property.
* To regularly review and evaluate the guest response to the individual restaurants and banquet services and ensure that the offer remains relevant.
* Drives Training and identifies and recommends candidates with potential for future development, to attend further management training courses.
* Prepares job descriptions for outlet managers and assistants and supports the creation of job descriptions for all levels within the department.
* Is fully conscious of the effects of turnover, can set the desired turnover rate and develop actions to support its achievement.

1. **Prima Food Singapore**

Start Date : November 2006

End Date : July 2008

Position/Title : Sous Chef / Franchisée Trainer

Website/ : www.primataste.com.sg

* Trained overseas franchise chef to Prima standard guideline, SOP, cost center.
* Assign to train the staff from our franchisor around the world such from Vancouver Canada, San Jose USA, Taipei, Taiwan, Surabaya, Jakarta, Bandung, Indonesia, Ho chi minh, Vietnam.
* Providing support to our franchisor during opening, planning menu and trial run.
* Preparing the opening procedure and kitchen sop along with internal chefs.
* Brief owner about kitchen layout for overseas outlet upon request.
* Communicate with the overseas franchise’s owner how to operate a proper kitchen and use the system of food cost which is already set by Prima Food Singapore.
* Plan schedule for overseas chef to completing training during their One month in Singapore.
* Preparing the food testing and kitchen knowledge exam.
* Create and research new menu to post on menu list to choose by franchisee.



1. **Gaelic Inn Pte. Ltd, Singapore**

Start Date : April 2005

End Date : October 2006

Position/Title : Outlet Chef

Website/ : www.gaelicinns.com.sg

* High volume snacks food, canapes and Ala carte Menu with consist full house.
* Oversee operation in the kitchen with 5 Kitchen brigade.
* Direct report to General manager and Group Head chef for outcome and weekly report
* Involved in Daily Requisition of Market List and store requisition.
* Monitor Kitchen Monthly food costing as per forecast.
* Planned new Menu for St. Patrick and German Festival included VIP function, Bar Snacks, Set Lunch and A la carte menu.

1. **The American Club, Singapore**

Start Date : September 2001

End Date : April 2005

Position/Title : Sous Chef

Website/ : www.amclub.org.sg

* Oversee the banquet kitchen operation.
* Involved in planning menu for A la Carte, Western function set dinner and Sunday Brunch in the Club.
* Responsible for training of new starter,
* Ensure that all mise-en places are ready in timely manner and kept wastage minimum.
* Learn fire and safety procedures and firefighting equipment.
* Check on daily setup and ensure a high degree of cleanliness of all Kitchen Equipment and kitchen tool.
* Distributing daily to do list to junior chefs.
* Control requisition and inter-kitchen transfer.
* Check the daily banquet BEO,
* Meeting with Banquet manager for the timing of dish-out and dietary request
* To attend monthly banquet coordination meeting.
* Check Buffet setup, hot food warmers and dish-out times with the Executive steward.
* Work closely with Executive Sous Chef and Executive Chef

1. **The Tavern Swiss Restaurant , Singapore**

Start Date : February 2001

End Date : August 2001

Position/Title : Sous Chef

Website/ : www.tavern.com.sg

* Assist Head Chef in daily operation and presentation.
* Accept responsibilities for the section with the absence of the Head Chef.
* Shares responsibilities with Head Chef for the supervision and training of the Junior chefs
* Ensure freshness and suitability of products used by section and that they are stored properly.
* Determines that the section is kept clean and hygienic. Works in co-operation with the other sections.
* Reports any equipment on the section requiring service and maintenance.
* Butcher all meat poultry, game and fish use throughout the hotel for both immediate use and storage for future use.
* Prepare meat dishes such as kebabs, meat ball, and meat cocktail savories.

1. **Blue Lobster Seafood Fine Dining, Singapore**

Start Date : January 2000

End Date : February 2001

Position/Title : Senior Chef De Partie

Achievement : Opening Team

* Operation of a section including food preparation; cooking, presentation, supervision, training and close working liaison with the other sections.
* Assist Chef De Cuisine to prepare, cook and present food to standards guideline.
* Accept responsibilities for the section in the absence of the Sous Chef.
* Ensures freshness and suitability of products used by section and they are store properly.
* Determines that the section is kept clean and hygienic all times.
* Make sure all Haccap record tracking is up to dated and fill in properly.
* Report any equipment on the section requiring service and maintenance.
* Learn all food promotion, cuisine, presentation and setup.
* Learn by practice, observation and studying the skills for the chef, which includes preparation, cooking and presentation.
* Meat; stew, roast, grill etc.
* Poultry; roasts grills, stews and specialties.
* Game; roast, stew etc.
* Fish; grills, stews and specialty
* Mise-en place
* Garnishes for various.

1. **The American Club, Singapore**

Start Date : January 1997

End Date : August 1999

Position/Title : Commis Chef

Website/ : www.amclub.org.sg

Achievement : Cross training various outlet

* Attend scheduled training classes.
* Learn to wash, clean, trim and fillet all meat, poultry and meat.
* Check food quality, potion and able to recognize good quality and bad quality.
* Identify types of knives and its function and usage.
* To follow and practice kitchen hygiene and sanitation procedure.
* Learn by practice, observation and studying the skills for the chef, which includes preparation, cooking and presentation.
* Pates; terrines
* Cold sauces
* Cold meats, poultry, fish, seafood and game.
* Soup and salad.
* Canapés and sandwiches.
* Ensures that all food given out properly presented and is of the highest quality.

**Reference:**

* Royal Hotel Halong (General Manager)

Mr. Frankie Loh

Mobile No: +84126300300

Email (home): lohfrankie@gmail.com

* Sofitel Darling harbour, Sydney (Executive Chef)

Chef Matt Coates

Mobile No: +61481254721

* Laurent Bakery (Factory manager)

Chef Laurent Philippe Pommey

Mobile No: +61431964325

* Waynn Palace, Macau (Executive Chef)

Chef Jonathan Yap

Mobile No: +85363282029

Email: jonathanbc\_83@hotmail.com

* Lake st clair Lodge (Co-Owner)

Ms, Helen Dillion

Mobile No +61488700485

Email: helen.dillion@lakestclairlodge.com.au