**EXECUTIVE HEAD-CHEF**

**DAVID DESENNE**  
04/08/1978  
French, Single  
Address: Chaweng, Koh Samui  
 0935666272  
[oios@hotmail.fr](mailto:oios@hotmail.fr)

**EDUCATION:**

* 1998: Baccalaureat professional, option Catering / Cookery;
* 1996: School leaving certificate, option Catering / Cookery;  
   Vocational training, option Catering / Cookery; (First Aids formation; HACCP formation).

**LANGUAGES:**   
French (mother tongue);   
English, Spanish (speaking and reading); Thai (basic).

**COMPUTER SKILLS:**   
Microsoft, Word and Excel;   
Search engine: Google

**WORK EXPERIENCE:**

***2016/2017***  
*Restaurant L’Ekrin (Maenam, Thailand)*   
**Head-Chef**

***2012/2015***  
*Coconut Willy’s (Chaweng, Thailand)*   
 **Head-Chef**

***2012***  
*Kuteda (Embrun, France)*  
**Head-Chef**

***2011***  
*Can Treso (Barcelona, Spain)*  
**Head-Chef**

***2010***  
*Le Presteau (St Gervais Les Bains, France)*   
**Head-Chef**

***2008-2009***  
*Old Salt Quay (London, England)*   
**Head-Chef**

***2003/2008***  
*Fortnum & Mason (London, England)*  
 **Sous-Chef**

***2003/2007***  
*Le Vieux Quimper (La Reunion, Indian Ocean)* **Sous-Chef**

***2002***  
*Le Rendez-Vous (Champex-Lac, Switzerland)*  **Sous-Chef**

**PERSONNAL PROFILE:**

I am conscientious, I am motivated, I have a good communication skills. According to the persons I worked with before, I am a quick learner and I adapt easily to new and different situations.  
As I am living and working in Thailand for more than 3,5 years, I have a good knowledge about Thai culture and food. I am used to work with Thai and Burma people; I know how to get them motivated and how to manage them. I know a lot of products and local suppliers that I can work with during high season and also low season (good price, quality and availability).