

กึ่งจันทร์ จิระสทิษฐ์พร

Curriculum Vitae

January 2006

Objective: Working as a cook abroad
Names: Kingjan Jirasathitporn
Nationality & Religion: Thai & buddhism
Sex, Age, Date of Birth: Female, 39, 23 March 1966
Marital status: Single (no children but taking care of a niece as a daughter of her own)
Present job: A cook and owner of a small food shop
Address: 1976, Hmoo 6, U-Thong, Suphun Buri, 72160, Thailand
Telephone and Fax: +66 (0) 35-55-22-54, +66 (0) 60-65-47-56
Email: komsonp@gmail.com, ple.mako@hotmail.com

Education:

- High School
- Training course “Thai Food for the World” to be a Thai Chef, certified by joint cooperator: (1) Kasetsart University, Thailand, (2) Thai government project “Thai Food for the World,” (3) Public-Private Technology Development and Transfer Center (PPTC), 3 April 2004. (Ref. 1)
- Training course: “Thai cook advancement,” certified by Ministry of Labor, Thailand, 27 April 2005. (Ref. 2)

Professional experience:

- Assistant cook at ‘Thai Delight’ in Sydney, Australia for two months.
- Road show at Hilton in Italy (together with Dusit Thani’s Thai Chef), organized by the Department of Export Promotion, Ministry of Commerce, Thailand.
- Road show at Thai three restaurants: Spice, Busarakhum, Thai Garden in Milan, Italy, organized by the Department of Export Promotion, Thailand.
- Demonstration in food TV program called ‘Kroa Khun Hreed – Aroy Khun Sam’ (in Thai คครัวคุณหรีด อร่อยคุณสาม) on preparation of the dish (in Thai ‘งานทางจะเข้กรอบทรงเครื่อง’)
- Thailand TV Program: In one of the channel 3 program ‘Kroa Khun Hreed – Aroy Khun Sam’

Awards received:

- The compliment award of “the Thai food competition of Lopburi Province, 2006” for spicy steam Chon fish (ห่อหมกปลาช่อน), 17 Feb 2006.
- The winner of “the main dish competition of Lopburi Province, 2005” for crispy noodle (หมีกรอบ), 17 Feb 2005.
- The winner of “the Thai food competition of Lopburi Province, 2006” for the chilli dip (Num prig Rong Reao or น้ำพริกแดงเรือ), 17 Feb 2005.
- The first runner-up term of three in Thai food competition “Thailand Battle of Chefs” in THAIFEX-World of food ASIA 2005” organized by Department of Export Promotion, Ministry of Commerce, Royal Thai Government, 18-22 May 2005.
- The winner at the cooking competition “Local Wisdom We Trust,” 25 Oct 2004, organized by Thai Vegetable Oil Public Company Limited (www.tvoThai.com), Tourism Authority of Thailand (TAT).
- The winner of cooking competition at Suphun buri in 2005 for the specially owned dish ‘Thai medicinal Pla Chon (ปลาช่อนสมุนไพรไทย),’ then a runner-up in the same series of cooking competition at Thai central region level, organized by the TV program ‘Kroa Khun Hreed – Aroy Khun Sam,’ 13 Aug 2004.
- The winner of the Thai food competition of Lopburi Province in 2004 for the dish “หมีกรอบทรงเครื่อง.”

Languages: Thai and some English