Benjamin Fong Yong Wei

12 Ossington Crescent Toronto, Ontario M6J 2A6 Canada

Objective

To obtain a position in the culinary field that will allow me to enhance my culinary skills as I work towards becoming a chef.

Education

2007

International Sommelier Guild, Toronto, Canada

Obtained Wine Fundamentals Cert 1

2005 - 2006

The Culinary Arts School of Ontario, Mississauga, Ontario, Canada

Obtained Culinary Arts Diploma, Culinary Management Diploma Obtained Basic Food Safety and Sanitation Certificate & Smart Serve Learned under the direction of Chef Samuel Glass - CEC,CCE,CCA, Chef Montgomery Prior, Chef Suman Roy & Chef Anne-Marie Ellis - CCC

2000

Anglo Chinese School Barker Road, Singapore

Obtained Singapore - Cambridge University Ordinary Levels

1999

Cron Computer School, Singapore

Obtained Certificate in Computer Hardware Technician

Professional Profile

Awards

2006

Bronze Medal Winner of Show Platter Category Escoffier Society of Toronto Culinary Salon Canada

2005

Volunteer Work

United Way Chefs Culinary Challenge Delta Meadowvale

Assisted in preparation, serving hot & cold food platters, pastries & desserts

2003

Commissioner's Awards Singapore Civil Defence Force Singapore mobile: 416-262-6230

email: ben1406@gmail.com

Work History

Feb 2007 - Present Olivia's At Fifty Three Toronto, Ontario, Canada Sous Chef

Sept 2006 - Jan 2007 Projectshop Blood Brothers Gourmet Singapore 1st Cook

June 2006 - July 2006 Gateaux Galore Inc Canada Co-Op Program

May 2006 - June 2006 Elliot House Restaurant Canada Co-Op Program

Jan 2005 - Aug 2005 Dan Ryan's Chicago Grill Singapore Server

Mar 1999 - Mar 2000 Dan Ryan's Chicago Grill Singapore Server

References

Chef David "Bouk" Cebula PS Cafe, Singapore

+65 9231 8130

Chef Keith Kowalski Olivia's At Fifty Three, Toronto, Canada

+1 416 319 0236

Chef Samuel Glass CEC,CCE,CCA
The Culinary Arts School of Ontario
+1 416 409 1539 / +1 905 273 5588