



**Ng Boon Kiong**  
**Senior Chef Instructor**  
**At-Sunrice GlobalChef Academy**

28 Tai Seng Street, Level 5,  
Singapore 534106

[boon\\_ng@at-sunrice.com](mailto:boon_ng@at-sunrice.com)

**EDUCATION:**

- |      |  |
|------|--|
| 2011 | Advanced Certificate in Training and Assessment<br>Singapore                               |
| 2007 | Advanced Culinary Placement Diploma<br>At-Sunrice and Johnson & Wales University           |
| 2007 | Industry Trainer Certificate<br>Institute of Technical Education (ITE), Singapore          |
| 2005 | Foundations in Thai Cuisine<br>Suan Dusit International Culinary School, Thailand          |
| 2005 | Course Assessor Certification<br>PSP Corporation and Singapore Workforce Development (WDA) |
| 2003 | Basic Cooking Techniques of French Cuisine<br>Alain Ducasse Formation, Singapore           |
| 2003 | Cornell Restaurant Administration Simulation Exercise (CRASE)                              |
| 1991 | General Cambridge Education<br>SMR JBP Secondary School, Malaysia                          |

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**EXPERIENCE:**

- Present                    **At-Sunrice GlobalChef Academy, Singapore**  
*Chef Instructor*  
Responsible to teach professional and leisure classes.  
In-charged of food purchasing.  
In-charged of food cost control
- 2007                        **Owner of Food Kiosk in Singapore.**  
Responsible for menu planning  
In-charge of food cost control  
In-charge of food Purchasing  
In-charge of daily operation
- 2001                        **(D'fine catering company Singapore)**  
*Sous Chef*  
Responsible for food purchasing  
Menu planning and prepare daily catering food for 500 peoples.  
Responsible stock control
- 1993 - 2001              **Sloane Court Hotel, Singapore**  
*Sous Chef*  
Responsible for menu planning of the restaurant  
Maintain the food cost of the restaurant  
In-charged of all the food preparation and production of the restaurant.  
In-charged of food purchasing and ordering  
Created new dishes for the restaurant.  
Responsible for the staff scheduling

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**AWARDS & ACHIEVEMENTS:**

- |      |   |
|------|---|
| 2010 | Train-the-Trainer<br>World Association of Chefs Societies                   |
| 2009 | Instructor of the Year<br>At-Sunrice GlobalChef Academy                     |
| 2004 | Bronze Medal, FHA Black Box Culinary Challenge<br>Singapore Expo, Singapore |

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