



Ng Boon Kiong
Senior Chef Instructor
At-Sunrice GlobalChef Academy
Fort Canning Park, Fort Canning Centre
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AWARDS & ACHIEVEMENTS:

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

EDUCATION:

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

EXPERIENCE:

- Present **At-Sunrice GlobalChef Academy, Singapore**
Senior Chef Instructor

Culinary 🍴 **Pastry** 🍰 **Baking** 🍞 **Wine** 🍷 **Friends** 🍷

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- 2001 – 2009 **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**
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