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Sukhumvit Rd., Sattahip, Chonburi
20180 Thailand

Birth: June 25, 1980 | Male | Nationality: Thai
Buddhist | Married | Military: Except | Healthy: Well

THING I AM:

I am a specialist & expert in menu creation, food design & trendy presentation menu design food innovation. Good operational & Cost control Sourcing of local premium product to made in high more value. Cooking foundation of find dining A la carte Buffet Banquet and Catering

EDUCATION

2002 Graduated Diploma Degree in Hotel & Tourism Management
International Hotels & Tourism Management School, Bangkok

REFERENCE

Luxury and Lifestyles

Mr. Tristan Dechelette (Hotel General Manager)
Mobile : +66 9 7996 4882

OCEAN MARINA
RESORT

K. Sotalak Wasuwat (Hotel Manager)
M: 038 238 555 E:
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K. Panaya Suwannahong (HR Manager)
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THE PAVILIONS PHUKET

K. Pichsuree Tansakul (HR Manager)
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Portfolio Please click link below

<https://www.chefseamonkey.com/>

ศิริศักดิ์ ทองโคตร

SRIRASAK TORNGKHORT

Executive Chef-Private Chef

Authentic Thai & Modern , Pan-Asian Cuisine, Mediterranean ,
Wellness & Vegan, Pastry & Bakery, Sustainability

EXPERIENCE



Present

Re-Opening period as Ex.Chef for period Staff under control 36 persons 3 FB outlet :ADD-In Villa & Wellness, Beach Club and Contemporary Modern Thai

takeachef

2025-Present

Independent Freelance Private Chef in Phuket-Krabi-Surat the period of working out side the box! enjoy a clients custom culinary experience in the comfort of Villas and Homes



2024

Executive Sous Chef In charge Ex.Chef for period "One Key Michelin Resort" Staff under control 45 persons 3 FB outlet, Capex, food cost overall 31.5%



2022-2024

Pre- Opening as Ex. Chef :Food & menu concept,FF&E, Kitchen layout kitchen design, product. food cost 32% development, MediterrAsian& Local Thai products Menu & recipe developing, P&L, Hiring qualified staff



2021-2022

Thai Chef & Entrepreneur : Local Thai food could kitchen , created new products & food innovation, Menu design recipe graphic Pre-Opening Team as Modern Thai Chef de Cuisine set up and staff training of new menu



2017-2021

Pre-Opepning Team as Outlet Chef at signature Rest "Pebble Bar & Grill" Created menu foods concept.Staff training, food cost 32% Thailand Best Restaurants 2018



2015-2017

Pre-Opening Team as Thai Chef de Cuisine at Firefly And Plantation Club Modern Thai Restaurant created menu & foods concept, food cost overall 32%



2013-2015

Pre-Opening Team as Sous Chef I/C at signature restaurant and all day dining Thai, Italian, Western and Kosher cuisine Staff training cooking skills, Hotel standard



2012-2013

Sous Chef I/C at "SANDBOX" Beach side restaurant & event, All day dining & Buffet style international restaurant daily training staff follow hotel policy and food cost 31%



2011-2012

Pre-Opening Team as Executive Sous Chef I/C Ex.Chef FF&E, operation all day dining, Banquet event, Cafe' and Local Thai Restaurant. created menu & food concept of all outlet food cost over all in department 32%



2009-2011

Pre-Opening Team as Sous Chef at restaurant set up, staff training and follow standard food cost 33%



2009

Guest Thai Chef promote Thai food at Circle Event Cafe' Makati Shangri-La Manila, Philippine



2008-2009

Pre-Opening Team as Thai Chef at all day dining food cost 30% "WOW bar & Grills" & Silapa Thai Modern Tapas food cost 31% FF& E, created ideas restaurant & menu concept, staff training and monthly & special events Under Chef direction



2007-2008

Pre-Opening as Sous Chef at Phuket, Thailand create all menu Thai & International foods, Food cost 31%



2005-2006

Re-Opening Team a Demi chef at "Fire Grills" create daily specials menu Pool side menu and week end tapas



2003-2004

Pre-Opening as Commis chef of vegetarian & vegan restaurant Koh Tao, Suratthani, Thailand