

Shinya KATO

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Education

Hamamatsu Cuisine & Patisserie College, Hamamatsu, Shizuoka	04/2007 – 03/2009
• Completed practical cuisine, patisserie and beverage classes • Learned foundation and application of dietary cultures	

Work Experience

Restaurant LA TABLE de Joel Robuchon, Edisu, Tokyo, Japan	09/2016 – current
• Was in charge of cooking fish cuisine • Ordered ingredients such as fishes, vegetables and seasonings	
Restaurant l'Alchimiste, Takanawa, Tokyo, Japan	05/2016 – 09/2016
• Conducted the preparation of all dishes • Cooperated with members to run kitchen operations	
Hotel restaurant L'Auberge des Glazicks, Brittany, France	12/2015 – 02/2016
• Engaged in cooking dessert and hors d'oeuvre • made an effort to find better combination of ingredients and flavors	
Hotel restaurant Le Pont de l'Ouysse, Midi-Pyrénées, France	05/2015 – 11/2015
• Was in charge of cooking fish cuisine • Assisting in the basic preparation of food under the supervision of the Head Chef	
TAKE AND GIVE NEEDS Corporation ARTHENTIA Wedding Hall, Hamamatsu, Shizuoka	
• Engaged in service trade for guests in wedding hall • Practiced careful consideration for requests from guests	04/2013 – 04/2015
MAGNA RESORT Corporation KIARA Resort & Spa, Hamamatsu, Shizuoka	06/2011 - 03/2013
• Engaged in food service industry in restaurant • Promoted understanding of cuisine, beverage and dietary cultures	
Hotel CONCORDE Hamamatsu Corporation, Hamamatsu, Shizuoka	04/2009 - 05/2011
• Engaged in hospitality industry for guests in hotel • Acquired service provision methods	

Skills

Languages: Japanese native Basic French

Ordinary motor vehicle license

Dietary coordinator