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Education

- Master Degree in Tourism, Leisure and Catering, Management College, I-Shou University Sep, 2012. –Jun, 2014
- Bachelor Degree in Department of Machinery, Far-East Industry College Aug, 2006-Jun, 2008

Area of Specialty

- Bakery Shop Management And Food Cost Control
- European Bread and Taiwanese bread
- Souvenir Research and Developmen
- Chocolate Showpiece Arts
- Five Star-Hotel Pastry Food cost Management and Baking Technology Management
- Plate Dessert and French Dessert
- Pastry Kitchen Preparation Planning and Development

Academic Experience

- Judge, Cake Making Skill Competition of Taiwan GÂTEAUX Association Taiwan GÂTEAUX Association Taipei Mar26, 2021
- Judge, National Commercial High School Students' Skill Competition Hungkuang University School Taichung 2020
- Judge, Christmas Cake Making Skill Competition of Taiwan GÂTEAUX Association Taiwan GÂTEAUX Association Taipei Dec16, 2020
- Judge, 50th Pastry Making Contest of Middle Section of National Skill Competition Overseas Chinese University Taichung April 23th, 2020
- Head Judge, 49th Pastry Making Contest of South Section of National Skill Competition The brunch of Yunlin,Chaiyi and Tainan of Ministry of Labor Tainan, 2019
- Judge, 47th Pastry Making Contest of South Section of National Skill Competition The brunch of Yunlin,Chaiyi and Tainan of Ministry of Labor Tainan Aug 15, 2017
- Judge, Christmas Cake Making Skill Competition of Taiwan GÂTEAUX Association Taiwan GÂTEAUX Association Taipei Dec18, 2019
- Judge, Cake Making Skill Competition of Taiwan GÂTEAUX Association Taiwan GÂTEAUX Association Taipei Mar 15, 2019
- Judge, Baking Skill Competition of HengShan Cup of Shu-Te University Department of Hospitality Management and Baking Technology, Shu-Te University Kaohsinug 2017, 2018 , 2019, 2020
- Judge, National Commercial High School Students' Skill Competition The Affiliated Zhongli Senior High School of National Central University Taoyuan 2019
- Judge, National Commercial High School Students' Skill Competition National Feng-Shan Senior Commercial& Industrial Vocational School Kaohsiung 2018
- Judge, Creative Competition of Blessed Dessert Department of Hospitality of Southern Taiwan University of Science and Technology Tainan 2016, 2017
- Department assistant professor, Department of Hospitality Management, Southern Taiwan University of Science and Technology, Tainan, Taiwan, August-2020.
- Part-time Technical Instructor, Department of Culinary Arts Management, I-Shou University Aug 2016-Aug 2020

- Part-time Instructor, Department of Tourism Management, Kao Yuan University Aug 2016-Aug 2020

Publications

- Academic Essay The individual academic essay in well-known publish that match the characteristics of the subject taught. "The Relationship Between Consumers' Recognition of Bread Products and Purchase Motivation and Willingness."

Professional Certifications

1. 1. Grade B, Pastry, Cake and Bread Baked License Verification Date: Mar 08, 2013
2. 2. Grade C, Pastry, Cake and Bread Baked License Verification Date: Dec 27, 2002

Professional Experience

1. 1. Kaohsiung E-Da Royal Hotel (Five-Star Level) The Chef of Dessert Department Working Content: Development of baked products, Control of cost profit and loss , Equipment planning and management , Baking technical educating and training. Sep 17, 2019- Aug 01, 2020
2. 2. Kaohsiung 85 Sky Tower Hotel (Five-Star Level) The Chef of Dessert Department Working Content: Development of baked products , Control of cost profit and loss , Equipment planning and management , Baking technical educating and training. Aug 05, 2016-Jul 05, 2019
3. 3. Kaohsiung E-Da SkyLark Hotel (Four-Star Level) The Vice-Chef of Dessert Department Working Content: Development of baked products , Control of cost profit and loss , Equipment planning and management , Baking technical educating and training. Nov 02, 2009- Jul 31, 2016
4. 4. Kaohsiung Splendor Hotel (Five-Star Level) The Foreman of Dessert Department Working Content: Equipment management, Control of cost, Baked technical educating and training. Mar 06, 2006 - Oct 31, 2009
5. 5. Kaohsiung Howard Hotel (Five-Star Level) The Third-Chef of Bread-Making Dessert Department Working Content: Management of product and equipment, Control of the raw material May 10, 2002-Sep 04, 2004

Entrusted Practical Projects

1. 1. The 45th International Skills Competition confection and patisserie Category National Players Strengthening Training PlanBronze Medal, Pastry Making Contest of 45th World Skill Competition International Skill Competition Organization (The biggest international skill competition in the world) Russia, 2019
2. The 44th International Skills Competition confection and patisserie Category National Players Strengthening Training PlanWinner, Pastry Making Contest of 44th World Skill Competition International Skill Competition Organization (The biggest international skill competition in the world) Abu Dhabi,2018

Honors and Awards

1. Gold Medal Award, 2021 Sun Growth Trading Cup Innovation Baking Competition. (Supervisor: Jheng-Sheng Lin; Student: Yi-Cheng Lin).
2. Second Place Award, 2021 Taiwan Gâteaux Christmas Cake Contest (Bûche de Noël), Taiwan Gâteaux Association. (Supervisor: Jheng-Sheng Lin; Student: Yun-Hsuan Liu).
3. Second Place Award, the 4th Pasadena International Group Innovation Baking Competition. (Supervisor: Jheng-Sheng Lin; Student: Hsu-Xing Chen, Cheng-Hua Wu)
4. Merit Award, 2021 Yi-Shou Cup Taiwan Localization Innovation and Souvenir Competition. (Supervisor: Jheng-Sheng Lin; Student: Yu-Fang Jiang, Min-Hsang Tan).
5. Honorable Mention Award, the Regional Competition of 51th National Skills Competition (Western-Style Pastry), The Skill Evaluation Center of Workforce Development Agency. (Supervisor: Jheng-Sheng Lin; Student: Yun-Cheng Liu, Chia-Hua Lin)
6. Second Place Award, the 50th National Skills Competition (Western-Style Pastry), The Skill

- Evaluation Center of Workforce Development Agency, 2020. 04. (Supervisor: Jheng-Sheng Lin; Student: Po-Zhen Zen)
7. Second Place Award, 2020 Taiwan Gâteaux Christmas Cake Contest (Profession), Taiwan Gâteaux Association. (Supervisor: Jheng-Sheng Lin; Student: Yun-Chen Liu).
 8. Second Place Award, the 50th National Skills Competition (Profession), The Skill Evaluation Center of Workforce Development Agency, , 2020. 04. (Supervisor: Jheng-Sheng Lin; Student: Po-Zhen Zen)
 9. Third Place Award, 2020 Taiwan Gâteaux Christmas Cake Contest-Whipping Cream Decoration, Taiwan Gâteaux Association. (Supervisor: Jheng-Sheng Lin; Student: Student: Yun-Chen Liu).
 10. The Top Three Prizes, Cake Making Competition, Hotel Group, for Mother's Day by Apple Daily Taiwan Apple Daily Apr, 2017/2018/ 2019 (Continuous 3 years)
 11. Silver Medal, Chocolate Decoration on site, 2017 Taipei Bakery Association Asian World Pastry Cup Competition