

Benjamin Hug

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Career Objective

To obtain a challenging position in the food industry where I can apply my expertise, my skills and knowledge in food science and professional cooking

Profile

Combination of education and experience as a chef in different first-class catering services, Bachelor of Science degree in food technology and experience as scientific assistant in food and process technology:

- strong knowledge in recipe development, food preparation and processes used in a professional kitchen
- knowledge in product development, quality management, food evaluation and sensory, process technology, nutrition, etc.
- experience in teaching Bachelor students and apprentices

Education

Sept. 03 - Jan. 07	Bachelor of Science, Degree Program in Food Technology (Diplomierter Ingenieur FH in Lebensmitteltechnologie) University of Applied Sciences Wädenswil, Switzerland Courses in food technology, quality management, process technology, special nutrition, business management and more
Aug. 02 - July 03	Technical College preparation Berufsmaturitätsschule Zurich, Switzerland
Aug. 95 - July 98	Apprenticeship as a cook Palace Hotel Gstaad (member of the Leading Hotels of the World), Switzerland

Student Projects:

Diploma thesis:	“Development of a healthy snack product”
1. Semester thesis:	“Preparation of deep-frozen mini-pizzas in the microwave on susceptor foil (creates a crust)”
2. Semester thesis:	“Development of a manual for practical student training in emulsifying”

Languages

German (mother tongue), English, French (basics)

Work Experience

Sept. 08 – Dec. 08 Part-Time Teacher Food Science (3 hours a week)
Undergraduate course “Instruction to the Science of Food”
George Brown College
Toronto, Canada

July 08 – Aug. 08 External Scientific Assistant
Food and process technology department
University of Applied Sciences Wädenswil
Wädenswil, Switzerland

- prepared lecture slides for Bachelor course in food technology (food preservation, vegetables)

Jan. 07 – Feb. 08 Scientific Assistant
Food and process technology department
University of Applied Sciences Wädenswil
Wädenswil, Switzerland

- worked on R&D projects in cooperation with the industry (e.g. product development, sensory testing of bakery products)
- prepared and gave lectures for bachelor students and apprentices in food technology (e.g. chocolate technology, hurdle concept)
- prepared and supervised practical trainings for bachelor students and apprentices in food and process technology (e.g. chocolate processing, basics in physics)

Jan. 00 – Aug. 02 Chef Saucier
Privatklinik Bethanien (member of the Swiss Leading Hospitals)
Zurich, Switzerland

- supervised and organised the workflow in the Saucier department of the hospital kitchen
- replaced kitchen chef (food orders, quality control of food deliveries, supervised workflow in the entire kitchen)
- involved in training of apprentices

June 99 – Dez. 99 Commis Entremetier
Grand Hotel Dolder (member of the Leading Hotels of the World)
Zurich, Switzerland

- worked in the department Entremetier, prepared soups, vegetables, side orders, etc. according to the defined menu
- prepared of breakfast and general buffets

Okt. 98 – Feb. 99 Commis de Cuisine
Restaurant Bären
Gerzensee, Switzerland

- was responsible for department entremetier preparing soups, vegetables, side orders, etc.

Aug. 98 – Okt. 98 Commis Tournant
Palace Hotel (member of the Leading Hotels of the World)
Gstaad, Switzerland

- following the apprenticeship three months until end of season working as support in all departments