



SARIYA PRASERTSUT



CONTACT

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EDUCATION

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| POSTGRADUATE DIPLOMA: HOTEL OPERATION MANAGEMENT <i>SWISS HOTEL MANAGEMENT SCHOOL, CAUX, SWITZERLAND</i> | 2009 |
| MASTER OF BUSINESS ADMINISTRATION (MARKETING) <i>WITH GLOBAL SEMINAR COURSE IN BRAZIL</i> <i>SUFFOLK UNIVERSITY, BOSTON, USA</i> | 2006-2008 |
| PRE – MBA PROGRAM <i>EF INTERNATIONAL LANGUAGE SCHOOL, BOSTON, USA</i> | 2006 |
| BACHELOR OF BUSINESS ADMINISTRATION (ACCOUNTING) <i>THAMMASAT UNIVERSITY, BANGKOK, THAILAND</i> | 1997 - 2001 |



WORKING EXPERIENCE

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| ASSISTANT DEAN OF FOREIGN RELATIONS AFFAIRS <i>SUAN DUSIT RAJABHAT UNIVERSITY, BANGKOK, THAILAND</i> <ul style="list-style-type: none">• <i>Coordinate and collaborate with international universities</i>• <i>In charge of international students studying at the school</i>• <i>Accommodate foreign guests during the school visiting</i> | 2010 – Present |
| COMMITTEE, HOSPITALITY MANAGEMENT (INTERNATIONAL PROGRAM) <i>SUAN DUSIT RAJABHAT UNIVERSITY, BANGKOK, THAILAND</i> <ul style="list-style-type: none">• <i>Designed the curriculum</i>• <i>Lead to encourage the program's performance</i>• <i>Establish the strategic and action plan</i>• <i>Allocate annual budget for yearly action plan</i> | |

SUBJECTS TAUGHT

1.) Room Division Management, 2) Accounting for Hospitality, 3) Hotel Catering Operation and Management, 4) Accommodation Business Management, 5) Hospitality Arts Cross Cultural Communication, 6) Quick Service Restaurant Management, 7) Communicative English

F&B TRAINEE**2009 - 2010***SULTAN FINE INDIAN CUISINE, CAUX, SWITZERLAND*

- *Serviced and Mise en place of bar and restaurant.*
- *Arranged lunch buffet service.*
- *Took order from the clients independently.*
- *Closed the daily account report*
- *Experienced working in a cross cultural environment*

SWISS HOTEL MANAGEMENT SCHOOL CAUX, SWITZERLAND

- *Kitchen and French Professional Service*
- *Housekeeping and Front Office (Fidelio)*
- *Banquet (planning, fund-raising and menu developing)*

MANAGER**2007 - 2009***TOKI SHABU RESTAURANT, BOSTON, USA*

- *Provided dining service for over 80 seat - cover restaurant.*
- *Explained the menu, ingredient and self- cooking methods.*
- *Scheduled timetables and trained new employees.*
- *Experienced working in a cross cultural environment.*

PURCHASING COORDINATOR**2002-2005***BEACH&BEYOND 2001 CO., LTD. BKK, THAILAND*

- *Coordinated and collaborated with international suppliers*
- *Checked materials and inventory in Bali prior to shipment*
- *Calculated inventory costs*