

# Sylvain Laquerre

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### Education and Credentials

#### **Bachelors Degree:**

##### **Major in East Asian Studies (University of Montreal 2005-2007)**

Studies concentrated on the assimilation of the Mandarin Chinese language. While other facets varied, I oriented my studies toward Asian Economics, Politics, Foreign Policies and History.

##### **Minor in International Commerce (HEC Montreal 2004-2005)**

The concentration was on market analysis and marketing. But also included management philosophies and integration of it in the work space when directing; as well as knowledge of accounting. In addition, I opted for specific classes on the understanding of Asian markets, international trade and commerce laws and regulations.

#### **Teaching English as a foreign Language Degree (TEFL) (2008) Taiwan**

TEFL is dedicated to teach the different learning aspects of students and different teaching methods to achieve the maximum knowledge retention. This training drives out maximum creativity from us to appeal to a young group of individuals. Learning about class management was also an essential part of the curriculum.

#### **College Diploma (2001- 2004) Hotel and Tourism Institute of Quebec (ITHQ) MONTREAL, QC**

##### **Food and Beverage Management**

This 3 year program contains a wide range of courses. Half of the program is dedicated to train you in the field of cooking: understanding the nutritional aspects of food and its science, bartending, waiting. The second half is founded on management: Human resources, accounting, marketing, purchasing, market studies, retailing, and inventories.

### Languages

Languages spoken, written and read (in order of proficiency)

1) **French** 2) **English** 3) **Mandarin Chinese** (traditional and simplified) 4) **Japanese** 5) **Spanish**

*\*intention of learning Cantonese Chinese and Korean*

### Computer

Typing speed – approx. 90 wpm

Programs: Microsoft Word, Excel, PowerPoint, Internet, Visual Basics. *\*aptitude to learn new programs quickly.*

### Skills and Abilities

Fast Learner

Creative

Social and Outgoing

Well Travelled

## **Employments**

### **Taiwan**

#### **English Kindergarten and Language School Teacher 2008-2010**

HESS Educational Organization, Taipei

Description:

Day time: Teaching American style English to 2 to 7 year old Taiwanese Children in a bilingual Kindergarten. Class sizes average around 20 students. Curriculum including: Alphabet, Vocabulary, Phonics, Songs, Story time. Managing a high energy class and innovating on ways to convey the material dynamically. I was exposed to communication barriers between Chinese speakers and Native English speakers, since I was only allowed to speak English to the children, while only being able to communicate in Mandarin to the Taiwanese teachers and school staff.

Evening: Teaching American style English to students from Elementary school age to Senior High school levels. Class sizes average between 15 to 30 students. Curriculum including: Alphabet, vocabulary and definitions, phonics and KK phonetic alphabet, grammar patterns, conjugations, speeches, essay writing, etc.

In both cases, all graduation evaluations were required to be created by the instructor, which necessitated a lot of creativity for the story writing, prop making, soundtrack making, and a lot of management skills to be able to administer smoothly.

#### **Advertising and Television commercials modelling 2009-2010**

V&L International Models, Taipei

Castings and shoots for multiple Taiwan and international brands like MSI, KFC.

### **Canada**

#### **Second Banquet Chef Cook Marriott Château Champlain, Québec 2003→2008**

Starting as line cook, I have worked my way up during my years there. In the end, my responsibilities included dealing with the morning and lunch service all by myself and participating in the conception of the menus. In the evening, I was often entrusted with the running of the cold kitchen and during banquets I was often asked to be a carver in the banquet halls, because of my people skills.

Also, I would work as first banquet chef cook, responsible for ordering the required amount of produce for the banquets and managing the time for the preparation and cooking of the food for 100 to 500 people banquets.

Specials skills needed for this position: stress management under extreme working conditions (hot, fire, fast pace), developing social skills for training new personnel and assigning tasks to the members of the squad.

#### **Cooking internship Riverside Golf Resort, British-Colombia May →August 2002**

Internship involved hands on cooking experience with heavy rotations. Purchasing merchandise from the wholesale distributors. Skills developed: Dealing with a high pressure, intense meal preparation, and very long hours up to 20 hours a day.

### **France**

#### **Cooking Internship May→August 2003 La Tourmaline Hotel, Aime-La-Plagne**

Internship involved hands on cooking experience. Skills developed: Discovering a different vision of food. Understanding a different way of marketing in a foreign culture. Elaborating daily menus and incorporating new ingredients and using creativity to its fullest.

**References Available Upon Request**