

PRODPRAN (PRODDY) SUKCHAROEN

PERSONAL PROFILE

Innovative food and beverage enthusiast with a passion for transforming culinary visions into delightful realities. Known for orchestrating seamless dining experiences, I blend creativity with precision to exceed guest expectations and drive business success in the dynamic F&B landscape.

WORK EXPERIENCE

Food and Beverage Rising Fan (Leader in Training)

The Mandarin Oriental, Bangkok | AUG 2023 -present

- Coordinate and assist the F&B department heads in providing the highest level of service in restaurants and lounges
- Ensure prompt and efficient purchasing, issuing of supplies, stock control and inventory control
- Run meetings and briefings as directed by Assistant Director of F&B and Director of F&B

Guest Service Agent

The Mandarin Oriental, Boston | DEC 2022-JUL 2023

- Meet and exceed guest expectations by providing efficient and courteous Front Desk service in accordance with MOHG's Legendary Quality Experiences
- Report directly to the Director of Front Office Operations

Hostess

UNI Restaurant at The Eliot Hotel, Boston | OCT 2022-DEC 2022

- Maintained Open Table/Reservation System requirements, notating guest codes
- Communicated all guest information and reservation notes to servers and managers

Event Ambassador and Front Desk Representative

BU School of Hospitality Administration, Boston | SEP 2021-present

- Planned and executed internal and external hospitality events
- Enhanced BU SHA's social media base through digital marketing practices up to 30% by implementing a summer campaign

EDUCATIONAL HISTORY

Boston University (USA)

B.S. Hospitality and Communications | AUG 2018-MAY 2022

M.M.H. (Masters of Management in Hospitality) | SEP 2022- MAY 2023

- Minor: Japanese Language and Literature
- Dean's List: 2019-2020
- Advanced Wine Study Program
- Academic Scholarship
- 2C2 Hotel Simulation Program
- Alpha Phi Omega National Service Fraternity



CONTACT ME AT



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www.proddysukcharoen.com

SKILLS SUMMARY

- Hospitality Management
- F&B Management, Mixology
- Digital Marketing (Social Media)
- Communications (PR/Advertising/Marketing)

CERTIFICATIONS



WSET Level 2 Award in Wines
(The Wine & Spirit Education Trust)



T.I.P.S. (Training for Intervention Procedures) Beverage Seller On-Premise Certification



Le Cordon Bleu Dusit (Thailand)
College of Culinary Arts -Basic Cuisine



Google Ads Certified- Measurements



Google Ads Certified- Display