

CV



- Graduated the Bachelor degree from Chiang Mai university.
- 2014 Started the cricket farm after researched and studied for a year.
- 2015 Partnered up with the food processing factory. R&D the processing for cricket-based food product: cricket powder and flavoured whole roasted crickets.
- 2015 Exported cricket powder & flavoured roasted cricket to Australia with Import permit Quarantine Material by Australian Agriculture Department.
- 2016 – 2017 Founded BSF project.
- 2016 - 2018 Co founded the company and co designed the 1st vertical cricket farm in Thailand (Thailand 1st GAP certified cricket farm after GAP standard endorsed by DLD) and co designed the cricket-based food processing factory, complied with GMP & HACCP.
- 2017 - 2018 One of the Committee for drafting the Good Agricultural Practice for Cricket Farm (GAP for cricket farm).
- 2019 - present Co founded “The Bricket”, the start-up company in cricket-based food products
- 2019 – 2022 Developed the 1st GAP certified & Urban & Vertical Cricket Farm (VCF) in Bangkok, Thailand
- 2020 - present co founded Bounce Burger - The TASTE of CRICKET, Asia's first conceptual cricket-based food restaurant where all recipes are contained cricket powder or cricket meat.
- 2022 - present Co founded Thai Insect Industry Association : TIIA (Establishment will be approved in December 2023)
- 2022 - present Committee of Thailand Future Food Trade Association (TFA)
- 2023 – present Committee on Processed Food and Future Food, The Thai Chamber of Commerce.