

**Bruce Lee**  
**1651 Larkin Street #6**  
**San Francisco , CA. 94109**  
**(415) 563-3534 bjl4ta@gmail.com**

**EDUCATION:** Kapiolani Community College, A.S. Degree, Culinary Arts

Honolulu, Hawaii

**ADDITIONAL TRAINING:** Mandarin Hotel

Singapore

Invited by one of Southeast Asia's premiere hotels to train in extensive twelve-month apprenticeship program to include assignments in all of the hotel's five food outlets, butchering and pastry kitchen.

**EMPLOYMENT:**

**Hayes Street Grill**

San Francisco, CA.

**Line Cook**

November 2010- Present

Presently working as a sauté cook in an established restaurant that specializes in sustainable fish and seafood.

**Armani Café**

San Francisco, CA.

**Sous Chef**

May 2008- December 2010

Enjoyed working with a fun team and creating daily specials in all kitchen stations within an Italian theme.

**Frascati Restaurant**

San Francisco, CA.

**Line Cook**

December 2006- April 2008

Rotated most line positions in constantly busy neighborhood restaurant. Integrated into an established team, all formerly at Scala's Bistro on Union Square.

**Private Chef**

Rome, Italy/ Paris, France

May 2005- November 2006

Accepted position to work in private home in France. Experience allowed me to expand repertoire in both savory and pastry. Cooking five meals per week, and using the bounty of produce and products that the country has to offer. Later moved to Italy to work in similar position.

**Town Hall Restaurant**

San Francisco, CA.

**Line cook**

October 2003- April 2005

Worked most line stations in high profile restaurant. Executing the style of Mitchel and Steven Rosenthal, as well as fine-tuning techniques.

**REFERENCES:**

Jacqueline Marcelos, Armani Café Manager (415) 601-4715

Rob Zaborny, Chef Hayes Street Grill (415) 863-1597