

**Alexander Rhee**

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**Objective**

To obtain a Prep or Line cook position in an institution or business that provides quality, safe food service and offers dynamic work environment with professional building opportunities.

**Qualifications**

- Trained in commercial and institution food preparation; assisted in menu planning and production up to 700 meals daily.
  - Knowledge of Seafood and Great Knife skills.
  - Expertise in creating Cultural Infusion dishes.
  - Very reliable and able to perform well under pressure and in fast-paced environment.
- Strong working knowledge of Kitchen operations, safe food flow and the efficient use of commercial kitchen appliances, equipment and utensils.
- Proactive team player who motivates others to successfully complete assignments and demonstrates sound judgment in saving problems.
- Detailed thorough performer and fluent in English and Korean.

**Work Experience**

Barracuda Sushi Restaurant, April 2013- July 2013

Kitchen of Champions, Oakland

Culinary Trainee, January 2013-March 2013

Vegetable Prep Cook, February 2010-August 2013 - *Just*

**Education & Training**

SERVSafe Food Handler Certification, Kitchen of Champions Culinary Training Program

Proficient in MS Office 2008

OSHA Approved equipment and chemical solution training

Diploma, Village High School, Pleasanton