

Edward S. Kim

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OBJECTIVE

To utilize my abilities and experience of managing a team making special variety dishes and a wide range of international cuisines in a professional rewarding and challenging environment

PROFESSIONAL EXPERIENCE

Sushi Chef

Oct 2012 to Present

Wokcano

West Hollywood, CA / Santa Monica, CA

- Prepare over 100 different kinds of sushi and sashimi including nigiri and maki, and in cutting sashimi for over 300 guests per night
- Guarantee that the highest level of freshness, courtesy and presentation of food and kitchen staff are provided to guests at all times
- Receive, store, and handle foods, maximizing shelf life, profitability and yield
- Make certain that all processes comply with all food hygiene regulation
- Actively develop new food items and producing these items to exceed guest expectations and develop repeat word of mouth business

Assistant Regional Chef Recruiter

Sept 2011 to April 2012

Fuji Food Products Inc.

Santa Fe Springs, CA

- Traveled to job sites to train sushi chef staff on the fundamentals of running a sushi operation with knowledge of basic sushi skills
- Supervise to guarantee the highest level of freshness, innovation, courtesy and presentation of food and kitchen staff are provided to guests at all times
- Traveled to job sites to train sushi chef staff to receive, store, and handle foods, maximizing shelf life, profitability and yield
- Make certain that all processes comply with all food hygiene regulation and inspect the sushi area for sanitation and food violation inspections
- Supervise the daily operations from the sushi chef staff to comply from the rules and regulations
- Actively develop new food items and producing these items to exceed guest expectations and develop repeat word of mouth business

Sushi Chef

Oct 2010 to Oct 2011

Ozumo

Santa Monica, CA

- Prepare over 100 different kinds of sushi and sashimi including nigiri and maki, and in cutting sashimi for over 400 guests per night
- Guarantee that the highest level of freshness, innovation, courtesy and presentation of food and kitchen staff are provided to guests at all times
- Receive, store, and handle foods, maximizing shelf life, profitability and yield
- Make certain that all processes comply with all food hygiene regulation
- Actively develop new food items and producing these items to exceed guest expectations and develop repeat word of mouth business