

Weyman Li

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Objective

To obtain a challenging position where I can utilize my skills and experience to lead a kitchen while learning new techniques and cuisines to grow as a cook.

Education

California Culinary Academy, San Francisco, CA

Associate of Occupational Studies Degree in Le Cordon Bleu Culinary Arts, 2004

Experience

Betelnut Restaurant, San Francisco, CA

Chef De Cuisine, present

- Oversee all aspects of kitchen: including P&L, menu planning and personnel

Murray Circle at Cavallo Point, Sausalito, CA

Sous Chef, 2013

- Supervised breakfast and lunch service at fine dining restaurant in world class resort

Chef De Partie, 2010 & 2012

- Worked multiple stations on hot line; including butchery, stocks and garnishes

Ozumo Restaurant, Oakland, CA

Executive Sous Chef, 2010 - 2012

- Managed all aspects of kitchen and sushi bar; including P&L, menu planning and personnel

The Pub at Ghirardelli Square, San Francisco, CA

Executive Chef, 2009 - 2010

- Opened restaurant as Executive Chef; hired staff, developed menu, designed kitchen and created procedure and protocols for staff

Ozumo Restaurant, San Francisco, CA

Sushi Chef, 2006 - 2008

- Worked efficiently behind sushi bar of busiest and largest Japanese restaurant in San Francisco, while also providing excellent counter service
- Developed significant knowledge of Japanese cuisine and culture

Firefly Restaurant, San Francisco, CA

Sous Chef, 2005 - 2006

- Managed kitchen staff while running the line in *SF Chronicle* Top 100 restaurant
- Developed dishes for weekly evolving menu

Line Cook, 2004 - 2005

Skills

- NRA certified in *Safety and Sanitation* and *Nutrition*
- Fluent in English and Cantonese, conversant in Mandarin
- Computer literate; knowledgeable in Windows, Word, Micros, Excel, TMX and Aloha
- Adept at providing excellent customer service
- Capable butcher; including whole animal and fish