

Jason Do
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Objective

I have built a solid base by executing fundamentals to exacting standards during my experience as a culinarian. I am ready to take my passion for world cuisine & culinary arts to the next level, and learn as much as I can about food and cooking, as well as effective and efficient operations.

Specialties

- Over three years' experience working at restaurants in Southern & Northern California area
- Skilled at use of kitchen machinery to include: meat slicer, robo-coup and bread slicer
- Hold current Food Handler's Card
- Experience in fish & meat sauté & grill, deep-fry, pastry & bread baking techniques, Inventory Management, Strong Work Ethic , multitasking, Positive attitude

Professional Experience

Trabocco Restaurant, 2213 S Shore Ctr Alameda, CA 94501 (510) 521-1152

Pantry Cook

Sept. 2012--Present

- Worked the line, plated salads, appetizers & desserts for dinner service
- Prepare Lettuce, fruits, prosciutto, carpaccio, dressings & vinaigrettes for salads
- Prep and fry squid for calamari
- Served 150+ diners daily.

The Rotunda at Neiman Marcus, 150 Stockton St San Francisco, CA 94108 (415) 249-2720

Pantry Cook

Nov. 5, 2012—July 2013

- Worked the line, plated salads and hot sandwiches for lunch service
- Prepare Lettuce, fruits, dressings & vinaigrettes for salads
- Served 300+ diners daily.

Gary Danko, 800 N Point St San Francisco, CA 94109 (415) 749-2060

Externship

6/19/2012-09/20/2012

<http://www.garydanko.com/>

- Worked the line, cooked & plated amuse bouche for dinner service
- Prepare salad for appetizers/Cut bread on Bread Slicer Eurocut-007
- Wash, clean & devein rock shrimp, shuck oysters
- Husk & silk corn/ Prep gazpacho & corn soup
- Vacuum seal duck & hen breasts
- Slice prosciutto on meat slicer
- Receive incoming produce and stock
- Served 170 diners nightly

Benu Restaurant, 22 Hawthorn St, San Francisco, CA 94105 (415) 685-4860

Staging

6/10/2012—6/13/2012

www.benusf.com

- Worked Pantry station
- Prepped for Staff Meal
- Served 66 diners nightly

A Dong Restaurant, 25685 Redlands Boulevard Loma Linda, CA 92354 (909) 796-8840

Cook

6/2009—8/2011

http://www.tripadvisor.com/Restaurant_Review-g32642-d513339-Reviews-A_Dong_Restaurant-Loma_Linda_California.html

- Prepped for dinner service
- Follow daily prep sheet
- Cook rice, noodles
- Prep salads, make sauces
- Served 50+ diners daily

WW Graphics, 1159 Pomona Rd., Corona, Ca 92880 (510) 639-5410

Graphic Design

1999-2006

- Printed high volume of digital art, Art design, Photoshop editing

Education

Graduated *California Culinary Academy* 2011-2012

Certificate, Le Cordon Bleu Culinary Arts

Core Skill sets of degree program:

- Working knowledge of cooking methods
- Ability to identify and use effectively all major spices
- Adept in preparing food nutritiously and in sanitary guidelines
- Ability to prepare bread using all the mixing methods and the proper 12 steps of dough preparation.

San Bernardino Community College 1995-1997

Major: Fine Arts

Graduated Redlands High School 1992-1995

- References available upon request





