

SORASAK PRASERTSRI
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OBJECTIVE:

To become a Chef for a high class establishment where my experience and culinary specialties will be utilized in preparing a wide range of international cuisines, including Thai fusion.

QUALIFICATIONS:

- Proven ability to produce quickly under pressure, without sacrificing quality consistency
- Basic mastery of cooking philosophy and technique
- Full range of managerial skills
- Understanding of all key health and sanitation concerns
- Design, carving of artful Thai food garnishment, centerpieces for individual plates or buffet
- Inventory control, ordering supplies, cost evaluation & maintaining a financial budget

EDUCATION:

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|-------------|---|
| 2011 | Certificate of Achievement - Pastry and Baking Skills Contra Costa College, Richmond, CA |
| 2003 | A.A., Culinary Arts Laney College, Oakland, CA <i>Specialization: South East Asian Cuisine (Thai, Laos, Chinese, Japanese, Vietnamese)</i> |

HONORS:

- Best Presentation of Taste of Oakland Festival - Oakland 2003
- Best Presentation at Chef Table at Laney College - 2003
- Top Honors in Culinary Arts Major - Laney College 2001-2003
- Good Attendance - Laney College 2001-2003
- Food & Desserts Certificate - Thai Palace, Thailand 2001

WORK EXPERIENCE:

June 2002 - Present SabuySabuy Thai Cuisine (Oakland, Ca) & SabuySabuy II (Berkeley, Ca)
General Manager / Head Chef

- Hire, train and supervise staff of 20-25 (FOH, BOH and pastry production staff)
- Plan and develop menus for all food locations considering customer base, popularity of various dishes, holidays, costs and a wide variety of other factors
- Safeguard all food preparation of employees by implementing the training classes to increase their knowledge about safety, sanitation and accident prevention principles
- Create daily specials and main dishes that continue to receive a high volume of demand
- Establish kitchen protocols for each menu item that is still in use today
- Developed complete dessert and pastry menus

July-Dec 2012 Boilerhouse Restaurant (Richmond, Ca)
Line Cook

- Responsible for the daily preparation of Classic American food items in grill, fry, stir-fry, pizza, pasta and catering in a hygienic, safely and timely manner
- Arrange fresh locally sauces and supplementary garnishes for allocated station
- Prepare food with creativity and presented in style
- Coordinate with Kitchen Manager in conducting quality control and monitor fresh product delivery, including creating prep list and cleaning procedures
- Restock all items as required throughout shift
- Perform extra responsibilities as requested by Kitchen Manager

Aug 2002 - Nov 2006 Sawooei Thai Cuisine (El Cerrito, Ca)
Head Chef

- Act as main chef – including cooking, menu development and line management
- Investigate and resolve food/beverage quality service and complaints, ensuring customer satisfaction and repeat business
- Conduct regular physical inventories of food supplies and assess projected needs; order all food and supplies for catering and cash operations

Aug 2002 - June 2004 Beginning Inn Restaurant, Laney College (Oakland, Ca)
Chef & FOH

- Prepare a wide variety of specialty item breakfast and lunch menus
- Direct supervision of Sous Chef, Kitchen Manager and servers
- Developed different menu everyday for college students and staff
- Managed FOH (customer service, cash handling, maintain cleanliness)

REFERENCES AVAILABLE UPON REQUEST