

VAN LE NGO

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## OBJECTIVE

I am seeking employment in the culinary industry that will allow me the opportunity to utilize my knowledge and skills, as well as provide continued opportunity for professional and personal growth.

## EDUCATION

*Le Cordon Bleu Institute of Culinary Arts, Pasadena, CA (May 2010 – February 2011)*

### Culinary Arts skills

Knife skills, stocks, sauces, soups., Fabrication, and preparation of poultry, beef, lamb and etc.

### Baking and Pastry

Yeast breads, laminated dough, cut in dough, pastries, pies, tarts, cakes, cookies, custards, and frozen desserts

### Garde Manager

Salads, appetizers, canapé's, tea sandwiches, sausage making, cured meats, fruits

### Restaurant Practicum

Full service, fine dining on the Le Cordon Bleu. Sous Chef for the Spain buffet activities.

## CERTIFICATIONS

- *Servsafe Certified Food Protection Manager*

## EMPLOYMENT

*Golden Rose Florist, Rosemead, CA (Jan 2011 – Jan 2014)*

<http://www.fromonmelrose.com/index.php>

- Accounting and payroll services.
- Trained new staff on company policies and enforced safety regulations.
- Maintain the fresh flowers inventory.
- Operate and train employee on the POS Systems.

*Froma, Melrose, CA (July 2011 – July 2013)*

<http://www.fromonmelrose.com/index.php>

- Preps; prepare and cook food according to instructions.
- Trained new workers on company policies.
- Maintain the foods inventory.
- Run the POS System
- Wine, Charcuterie and fromage knowledge.

*Embassy Suites Valley Plaza Cafe, Santa Clara, CA, (May 2010 to February 2011)*

<http://embassysuites1.hilton.com>

- Maintained work area and food preparation equipment.
- Line cook for grills, salad, deep fryer station and AM breakfast buffet.
- Maintain the foods inventory.

*Party Staff, San Jose, CA, (March 2010 to June 2010)*

<http://partystaff.com/>

- Prepared foods requiring short preparation time.
- Maintained work area and food preparation equipment.
- Manage buffet. Invention new theme and creations.

*Internship, IL Bottaccio di Montignoso, Montignoso (MS) (Italy), (October 2009 - December 2009)*

<http://bottaccio.it/it/home/>

- Maintained the cleanliness of food service areas and equipment.
- Assigned and coordinated the work of employees to promote efficiency of operations.
- Learn the traditional way of making pasta, sauce, and differences region of foods.
- How to use Seasonal products and keep inventory.