

**Sotha Pen**  
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## **Objectives**

- To obtain a job as a Sous Chef

## **Education**

**June 2009 – December 2011 | *The International Culinary School at The Art Institute of CA/Sunnyvale***

- A.S. degree/ Culinary Arts

## **Experience**

**December 2014 –Present| Sous Chef**

**Guckenheimer | Santa Clara , CA**

- Oversee kitchen for cafe and catering
- Grill, sauté, steam, and roast all food
- Make soup and sauces
- Responsible for all produce and bread orders
- Assign all cooks and dishwashers to keep a well maintained kitchen
- Do inventory count
- Train and lead all new cooks and dishwashers
- Interview all new applicants for the kitchen

**June 2014 –October 2015| Kitchen Lead**

**Centerplate/Levi's Stadium | Santa Clara , CA**

- Responsible for clubs during busy events
- Grill, sauté, steam, and roast all food
- Make soup and sauces
- Help out catering and banquets when needed

**June 2013 –June 2014| Catering Lead Cook**

**Bon Appetit/Oracle | Santa Clara , CA**

- Cook assorted variety of breakfast and lunch menu
- Grill, sauté, steam, and roast all food
- Make soup and sauces
- Responsible for all catering orders

**February 2012 –June 2013| Kitchen Lead**

**New Leaf Community Market | Pleasanton , CA**

- Cook assorted variety of breakfast item
- Grill, sauté, steam, and roast all food
- Make soup and sauces
- Responsible for all hot bar food
- Train all cooks

**March 2011 –February 2012| Line Cook/ Banquet Cook**

**The Mountain Winery | Satatoga, CA**

- Prep. For entire day
- Grill, sauté, and fry all food
- Make soup and sauces
- Work the hotline during restaurant service

**Skills**

- Knowledge of food safety and sanitation
- Knife skills
- Ability to lead and follow directions
- Ability to work under pressure
- Highly motivated team player