

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 | Pleasonton , 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 | Saratoga, 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