

DUY LỄ

Objective

Seeking a position in the restaurant industry to pursue my passion for cooking and delivering quality service and food presentation to every restaurant customer. My exceptional interpersonal skills allow me to function at a high level individually, as well as a team member.

Relevant Skills

- Always demonstrates strong attention to detail and thoroughness
- Able to listen and follow instructions without exception
- Works well in a team and always take responsibility for actions
- Passionate about customer service and always makes the customer the #1 priority
- Positive attitude and willingness to learn

Experience

2014-Current **Levi's Stadium** **Santa Clara, CA**

Cook III

- Follow recipes and prepare foods for parties & clubs as directed
- Grilled burgers patties and chickens to order
- Observed and tested food to determine if they have been cooked efficiently
- Properly stored and used leftover foods according to prescribed procedures

2013-2014 David's Restaurant Santa Clara, CA

Server

- Demonstrated positive and pleasant demeanor everyday with all customers
- Offered suggestions to all customers by communicating the daily specials for appetizers, entrees and cocktails in an enthusiastic and pleasant manner
- Expedited all orders to the kitchen and lounge and followed up with customers to ensure satisfaction
- Ensured all tables bussed and cleaned in a timely manner

2012-2013 Gyu Kaku Cupertino, CA

Line-cook

- Prepared ingredients, butchered meat and sauces
- Restocked supplies that will be needed for the night
- Cleaned the station at the end of service
- Stored inventory correctly and reported to the Executive Chef

Education

AA Sociology 6/2012	De Anza College	Cupertino, CA
BS Sociology 6/2014	San Jose State University	San Jose, CA

California Food Handler Certificate