

10/28/14  
Stage on 11/3/14

## Safia Mai Bubakar

1099 South Van Ness Ave #B, San Francisco, CA 94110 • (415) 994-5068 • [Chef.safiamb@gmail.com](mailto:Chef.safiamb@gmail.com)

**OBJECTIVE:** Seeking a position as a Catering Chef

### **EDUCATION:**

*ECS CHEFS Program*  
CA

San Francisco,

Jul 2014

*California State Certificate in Kitchen Sanitation*

San Francisco, CA

Jul 2014

*San Francisco City College*  
CA

San Francisco,

*San Francisco State University*  
CA

Jun 1998

San Francisco,

Jun 1996

### **ABOUT ME:**

- Languages: Fluent in Vietnamese
- Specialty in Vietnamese cuisine
- Leadership qualities and team player
- Punctual, diligent, and calm demeanor
- Fast learner, hard worker, and open minded
- Take initiative to start and finish tasks whenever possible

### **CULINARY SKILLS:**

- Menu Planning
- Prep Cook , Line Cook
- Recipe writing and conversion
- Making stock, roux, dressing and sauces
- Deep Frying, Grilling and Sautéing
- Baking skills
- Knife skills
- Opening and Closing Operations
- Catering Skills

### **WORK EXPERIENCES:**

*Millennium Restaurant*  
CA

San Francisco,

- Prep/Line cook/Pantry
- Fry station cook

2014 - Present

*Mai Catering*  
CA

San Francisco,

- Executive Chef  
Present
- Menu planner

2000 -

*Hue Restaurant*  
CA

Santa Clara,

- Hostess  
1997
- Waitress
- Service

1995 -

*Thanh Long Restaurant*

- Waitress
- Hostess

San Francisco, CA  
1993 - 1995

September 9, 2014



Chef Eric Tucker  
Millennium Restaurant  
580 Geary Street  
San Francisco, California, 94102  
415-345-3900x12

Dear prospective employer:

I am recommending Safia Bubakar for a position with your company. Safia Interned at Millennium for 12 weeks starting in June. She came to Millennium from the CHEFS program with a good skill set. At Millennium Safia's focus was mainly on prep with some time on the line tracking tickets and Plating salads and desserts. As a prep cook Safia honed her knife and cooking skills as well as developed the confidence and discipline needed to excel in a professional kitchen environment. She followed direction well, was inquisitive on to the how and why of what we do as well as communicated in a professional manner with both chefs and other crew. She showed strong motivation and works with integrity. Safia became an asset to Millennium's kitchen. Feel free to contact me for a more information on Safia's work..

Thank You

A handwritten signature in dark ink, appearing to read "Eric Tucker", written in a cursive style.

Chef Eric Tucker