

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

OBJECTIVE: Seeking a position as a Catering Chef

EDUCATION:

<i>ECS CHEFS Program</i> CA	San Francisco, Jul 2014
<i>California State Certificate in Kitchen Sanitation</i>	San Francisco, CA Jul 2014
<i>San Francisco City College</i> CA	San Francisco, Jun 1998
<i>San Francisco State University</i> CA	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:

<i>Millennium Restaurant</i> CA	San Francisco, 2014 - Present
<i>Mai Catering</i> CA	San Francisco, 2000 -
<i>Hue Restaurant</i> 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 black ink, appearing to read "et".

Chef Eric Tucker