

TAN LE

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EDUCATION

The Art Institute of California

January 2013 - January 2015

Associate of Science

Major: Culinary Art

EXPERIENCE

Urban Plates

June 2014 - Current

Prep Cook/Garde Manger

- Chopping vegetables and fruits for the line cook before service
- Making salad, stock, sauces, drinks ahead of time throughout the day
- Follow the recipes provided by the restaurant
- Prepare food as required by line cook during service hours

Umami Burger

March 2014 - June 2014

Prep Cook/Line Cook

- Prepares all food items to order, following standard recipes and procedures within specified time limits.
- Preps assigned items according to the Prep Lists, Firing Chart and par levels set by management.
- Cleans, organizes, and maintains walk-in refrigerator, reach-in refrigerator, cooler drawers, prep, and dry storage area.
- Cut/ portions meat, poultry and fish.
- Prepare food to order in the line cook area.

King Way Noodles

Server

September 2012 – January 2013

- Greets all guests with enthusiasm and friendliness.
- Answers guest questions about food, beverages, and our facilities accurately and in a friendly manner.
- Does side work during non-busy hours.
- Identifies food orders when ready and delivers items to tables in a timely manner.
- Maintains full knowledge of menus, recipes, and other pertinent information.
- Serve drinks and always observe the need of customers.

SKILLS

- Solid fundamental knowledge and good knife skills.
- Quick learner with exceptional organizational skills.
- Energetic in the kitchen and good team member.