

Brian John Tong

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Objective To obtain a position as Head Chef or Kitchen Manager where I can utilize my extensive customer service experience, team-building skills and management abilities to contribute to the team's success while also continuing to grow and develop professionally

Culinary Experience

Crossroads Café and Tavern, Joshua Tree, CA Sept. 2011—Current

Cook to Lead Line Cook

Supervisor: 'Rusty' Bell, (760)-366-5414, \$11/Hour

- Learned, adhered to, and elevated company standards with support of ownership and management
- Trained and guided team members in the techniques of new permanent and seasonal menu items
- Sought out additional task and knowledge to elevate personal production value to the establishment
- Advised team members in the application of safer techniques for production
- Lead by example in the local and national standards of food safety and sanitation

Head Quarters Billiards and Eatery, Twentynine Palms, CA Jan. 2011—May 2011

Lead Cook to Executive Chef (Volunteer to Payroll)

Supervisor: Maurice, (760)-367-2100, \$10/Hour

- Trained and supervised food service team members in: Safe and proper food handling procedures; cleaning and maintenance of equipment; appliances; and small wares
- Created Prep, Order, Inventory and Management Logs to enhance kitchen management
- Designed menu layout and table tents for special events and dining promotions

Bijou Restaurant, Hayward, CA April 2010—Sept. 2010

Line Cook

Supervisor: Chef Christian, (510)-888-1092, \$11/Hour

- Prepped, set up and operated all stations including: Seafood and fryer; sauté; grill; and dish pit
- Personally managed the inventory station at the beginning and end of each shift
- Communicated effectively with team members for the timely expediting of plates

Shangri-La, Oakland, CA March 2010—July 2010

Volunteer Employee

Supervisor: Name and phone number

- Prepared and served Vegan Macrobiotic cuisine
- Assisted in the creative development of new vegan macrobiotic desserts and snacks

Eurest Dining Services, Foster City, CA Oct. 2009—April 2010

Compass Group, North America Division

Sous Chef

Supervisor: Chef Jon Bogerin, (704)-328-4000, \$10/Hour

- Assisted the Executive Chef in managing the day-to-day operation of the dining services
- Made and filled orders for Sysco Dry & Chill and L.A. Specialty Produce & Fresh Products
- Organized and executed catering orders' production, delivery, setup, breakdown, and return
- Monitored breakfast set-up of multiple hot and cold stations and produced lunch entré and balanced choice (meals of 500 calories or less) stations complete with display plates
- Choreographed breakfast-to-lunch transition and set-up of nine different stations
- Conducted closing check-out evaluation of each station

MUA, Oakland, CA May 2009—Dec. 2009

Barback & Lead Line Cook

Supervisor (Lead Line Cook): Sous Chef Kate, (510)-238-1100, \$12/Hour+Tips

- Efficiently conducted barback duties including dishwashing, fully stocking all bar items, performing opening set-up and closing clean-up, and delivering drink orders
- Set-up hot line and pantry station and fulfilled prep list set by previous shift
- Supplemented individual Mise En Place as needed and assisted team members to achieve a successful and fluid service

Carlin's Café, San Francisco, CA May 2009—June 2009

Volunteer Chef & Barista

Supervisor: NAME, etc.

- Composed salads, sandwiches and soups as well as hot and cold beverages to order
- Placed orders and received deliveries

Gap Inc., San Francisco, CA Feb. 2008—May 2009

Lead Food Production Assistant, (Hired to Full-Time)

Supervisor: Lina Sanchez, (650)-952-4400, \$14.65/Hour

- Assisted with grill, salad station, salad bar, sandwiches, breakfast, and taqueria
- Worked in receiving and fabrication of meats and seafood
- Interacted with customers at each action station, providing excellent service

Acrobat Staffing, San Francisco, CA Aug. 2007—Aug. 2010

Prep/Gill Cook & Server

Supervisor: Donnie Diego, (415)-431-1580, \$14/Hour+Tips

- Worked within the standards of Paula le Duc Fine Catering, Melons, Betty Zlatchin, Global Gourmet, Guckenheimer, and Gap Inc.
- Demonstrated excellent customer service through guests' special requests and accommodations

Purple Palm, Palm Springs, CA May 2007—Aug. 2007

Line Chef, Hot Apps

Supervisor, Chef Jim Schiebler, (760)-969-1818, \$9/Hour

- Performed opening duties including prep needs as specified by night team
- Trained in machinery safety and receiving of fresh and dry goods
- Provided lateral service when needed

Walt Disney World, Lake Buena Vista, FL Oct. 2006—Mar. 2007

Cook II, Culinary Assistant (Intern for College Program)

Restaurants: Boatwright's Dining Hall, Sassagoula Food Works, and Olivia's' Café

Supervisor: College Program, (407)-828-3091, \$7.10/Hour

- High volume prep and line cook for food court at Port Orleans Riverside and French Quarter.
- Operated prep, pantry, sauté and grill stations in fast-paced environments
- Received, wrote, prepared and fired orders
- Maintained mandatory temperature logs

Education

Copper Mountain College, Joshua Tree, CA Spring 2011

General Education Credits

Chabot Community College, Hayward, CA
General Education Credits

Fall 2010

California Culinary Academy, San Francisco, CA
Le Cordon Bleu North America
Associates of Occupational Studies, Culinary Arts

Oct. 2005—Dec. 2006