

Kanokpan "Kong" Ngeonjuklin

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Objective A challenging, growth-oriented position in the food industry where my passion for food, experience and commitment to excellence will prove valuable for both myself and the employer.

Experience	Ritz-Carlton Hotel Company	Half Moon Bay, CA
	Cook II - Navio	2012 - 2014
	• Worked all stations in the restaurant. • Responsible for training interns while maintaining a healthy and productive work environment. • Assist various kitchen departments with an assortment of tasks depending on business distribution within the hotel.	
	The Purple Cafe and Wine Bar	Seattle, WA
	Lead Line Cook	2010 - 2011
	• Responsible for directing the line cooks during service while maintaining communication with the front of the house. • Trained all fellow line cooks to work on all stations within the kitchen.	
	Barrio Restaurant	Seattle, WA
	Sous Chef	2009 - 2010
	• Responsible for menu development and costing, staff training, scheduling and kitchen ordering.	
	The Meridian 42 Restaurant	Kitty Hawk, NC
	Line Cook	2008 - 2009
	Canoe Restaurant	Atlanta, GA
	Line Cook	2007 - 2008
	• Responsible for maintaining the line during service while maintaining communication with the front of the house. • Trained all fellow line cooks to work on all stations within the kitchen.	
	Art Deco Hotel Montana	Lucerne, Switzerland
	Intern	2006
Education	The Art Institute of Atlanta	Atlanta, GA
	Associates in Occupational Science, Culinary Arts	2007
Skills/ Interests	○ CA Food Handler's certified. ○ Fluent in Thai and speaks basic Spanish. ○ Traveled to 21 different countries to learn about authentic cuisines and local ingredients.	