

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.