

S I M O N Y O U N G
707 927 6038 simonffyoung@gmail.com
2102 California St. A, Berkeley, California 94703 USA

OBJECTIVE

To work in the service industry and gain experience.

EXPERIENCE

Roli Roti // San Francisco Bay Area // Mar - Jun 2014
Sous Chef and Kitchen Manager at a commercial kitchen managing prep for six trucks.

The San Francisco Chronicle // Oct 2012-Feb 2013 // San Francisco, CA // Intern
Interned in the Food and Wine section test kitchen, writing, food-styling, and photography.

The Table // Jan 2011-July 2012 // Mumbai, India // Pantry Chef and Prep Chef
Made appetizers, entree salads, and performed prep work.

USMC // 2006-2010 // Camp Pendleton, CA // Corporal
Graduate of Electrical Engineering School, deployed with the 11th MEU.

Whole Earth Center // Jan 2003-Dec 2006 / Princeton, NJ // Cashier and Stocker
Stocked shelves and checked customers out.

Obi's Japanese Restaurant // Jan 2001-Dec 2003// Portland, OR // Head Waiter
Trained under a traditional Japanese sushi chef.

Las Chicas Bar and Grill // Feb 1999-Aug 2000 // Tokyo, Japan // Waiter and Bartender
Worked in an international restaurant and bar.

EDUCATION

Culinary Institute of America // 2012-2013 // Saint Helena, CA
Associates of Occupational Studies, Culinary Arts, Graduated November 8th, 2013.

Kodaikanal International School // 1998-2000 // Tamil Nadu, India
International Baccalaureate Art major and traditional Indian music playing Tabla.

Christian Academy in Japan // 1996-1998 // Tokyo, Japan
Excelled in the journalism program. Made the first website for the school.

BACKGROUND

Born and raised in Japan and India, I attended foreign schools, travelled, worked, and lived in an international setting. I came to the United States in 2000 when I was eighteen years old to attend college.