

CALVIN CHEN

793 Templeton Ave • Daly City, CA 94014
9726038913 • calvinchen51@gmail.com

PROFESSIONAL OBJECTIVE

Dedicated cook and current culinary student seeking a position as a line cook to expand my experience in the industry and refine my culinary skills

EDUCATION

Le Cordon Bleu College of Culinary Arts, San Francisco
Certificate of Culinary Arts

Expected: August, 2015

Texas A&M University, Mays Business School
Bachelor of Business Administration in Finance

May, 2014

CERTIFICATIONS

National Environmental Health Association
Certified Professional Food Manager

Expires: September, 2019

SKILLS

- Motivated cook with a strong desire to learn
- Ability to perform a variety of cooking techniques
- Knowledge of how kitchens operate
- Maintain a clean work station throughout shift
- Team player who communicates well with others

EMPLOYMENT HISTORY

Isobune Sushi
Sushi Chef

San Francisco, CA
September, 2014 - Present

- Create a variety of sushi including gunkan, temaki, and nigiri
- Promoted to making more advanced sushi in only 1 month
- Butcher and prepare seafood including unagi, scallops, and mackerel
- Receive and execute orders from servers, customers, and co-workers

Veritas Wine and Bistro
Prep Cook

College Station, TX
March, 2012 – April, 2014

- Worked under the direction of Chef Tai Lee, winner of America's Favorite Food Truck on Food Network
- Promoted from full-time Dishwasher to Prep Cook after approximately 5 months
- Executed garde-manger, expeditor, and fry stations in an efficient and detailed manner
- Developed knife skills prepping vegetables and proteins for food truck
- Portioned, marinated, and cooked proteins such as shrimp, seafood burgers, and pulled pork
- Prepared from scratch sauces including galbi, BBQ, chipotle mayo, and Chef Tai's signature "Tai" sauce

1541 Pastries and Coffee
Barista/Pastry Assistant

College Station, TX
July, 2013 – April, 2014

- Textured milk for lattes and cappuccinos
- Illustrated drinks using foam and chocolate to create aesthetic appeal
- Prepped desserts such as cinnamon rolls, crème brûlée, and morning glory muffins
- Provided excellent customer service to patrons and ensured individual needs were met