

# CALVIN CHEN

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## 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