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Jung Woo Son

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OBJECTIVE

To obtain a sushi chef position

Currently working at fine Japanese cuisine Ichizen in Millbrae

EDUCATION

Olympic High – June 2002

SKILLS

Experienced in preparing of salmon, aji, tuna, hamachi, hiramé, Suzuki and tai

Proficient at preparing and serving colorful dishes with all the fishes mentioned above

Great management skills

Good filing and organizational skills

Strong knowledge of and experience in general customer service

Languages: Fluent in Korean (spoken and written); basic Spanish

EXPERIENCE

Head Sushi Chef, Yokohama Sushi, Danville, CA 05/13 – 05/15

Created a complete new menu suitable for the demographic of the town.

Managed the complete inventory of all the ingredients at sushi bar.

Sushi Chef, Satomi Sushi, Fremont, CA 05/11 – 04/13

Created recipes for menu items and daily specials. Improved quality of traditional Japanese food. Developed presentation and garnishmet

Sushi Chef, Miyozen, Emeryville, CA 10/08 – 04/11

Trained and supervised new employees

Sushi Helper, Drunken Fish, Oakland, CA 8/07 – 09/08

Assisted with menu development, including daily specials and new menu items. Prepared menu items for lunch and dinner. Provided customer service in a high-pressure setting. Handled problems and complaints from customers. Maintained the cleanliness of the establishment.

Manager, Orange Bar/Lounge, Sunnyvale, CA 8/03 - 8/06

Managed \$10,000 cash including closing accounts at the end of the day.

Trained and supervised new employees. Calculated daily value of products and restocked inventory when needed.

Prepared and cleaned tables for customers. Assisted servers with preparing food and drinks and handled the needs of up to 100 customers.

ACTIVITIES

Member, United States Taekwondo Federation, 2003 – 2006

<http://sfbay.craigslist.org/sfc/fbh/5081353038.html>