

# Cindy Truong-Lal

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## SUMMARY

Hard working prep cook focused on producing quality food and providing excellent service

## EXPERIENCE

### **SELF EMPLOYED, San Jose — Freelance Chef**

May 2014 - PRESENT

Provided personal chef services for private parties as well as social events. All events varied from birthday parties, weddings and have been working regularly with Ambiance Entertainment with their special events in the nightclub VIP area. Services provided varied from savory dishes to dessert bars. Was responsible for event planning and creating a menu plan that fit within the theme of event.

### **MISSION COLLEGE HOSPITALITY DEPARTMENT, Santa Clara — Hospitality Student Catering Lead**

May 2014 - December 2015

Assisted Department Chair with organizing, planning and executing multiple catering events. All events varied in scope of service from small VIP events to large off site events for up to 2,000 people. Overseeing student workers and assisting them as needed. Ensuring that food safety practices were in compliance.

### **LOAVES AND FISHES FAMILY KITCHEN, San Jose — Volunteer Assistant Cook**

August 2013 - May 2014

Regularly developed new recipes in accordance with nutritional needs and budgetary considerations. Effectively assisted kitchen staff in producing food for dining area. Assisted in weekly menu planning by effectively using only donated food items on hand.

## EDUCATION

### **Mission College, Santa Clara — Certificate in Hospitality Management, A.S. in Hospitality Program Pending Spring 2016**

AUGUST 2013 - Present

### **San Francisco State University, San Francisco — General Education**

August 2001 - May 2006

## HIGHLIGHTS

Proficient knife skills.

Some fine food, wine and beverage knowledge.

ServSafe Food Protection Manager Certified.

Baking, Cake Decorating and Confections knowledge.

Quick learner, eager to further my cooking knowledge and skills.

Ability to manage, delegate, as well as take criticism and develop skills.

High customer care standards.

## AWARDS

**First Place Winner** of Cupertino's 2015 Food and Wine Festival Chef Competition.