

Cindy Truong-Lal

SUMMARY

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

2047 Laurelei Avenue
San Jose, CA 95128
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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.

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.

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

AWARDS

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

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

August 2001 - May 2006