

Hi my name is Eugene Huang. I have copied and pasted my resume below for convenience. My last position at Burritt Room + Tavern in SF was a sous chef and I managed a team along with a responsibility of ordering and menu development. I feel like I can bring those attributes with me along with innovative style of ingredients, technique, and consistency. My background is mostly along the higher end of dining but I am no snob when it comes to food. A little side note of myself is I am a first degree blackbelt in Shotokan karate based in SF and I bring that level of confidence and respect into my daily life including the kitchen. Many of the restaurants I've worked at had a kind of unwritten rule that to get ahead and show dedication "required" extra unpaid hours of work. I am used to working 10-12hr shifts no problem. Ideally I am leaning towards an AM position because I am starting to get to the point in my life where I'm getting married this year and thinking about family life, but I am still open to PM hours. Please let me know if you have any questions. Feel free to call although I may not answer initially because I tend to get telemarketers but if a message is left I shall get back to you promptly.

Thank you for the consideration,

Eugene Huang

Eugene I Huang [714-273-4619](tel:7142734619) Eihuang888@gmail.com 16056 Wagner St., San Lorenzo, CA 94580

WORK HISTORY

San Diego Culinary Institute

8024 La Mesa Blvd, La Mesa, CA 91941

[619-644-2100](tel:6196442100)

Culinary Student
2010

September 2009-April

The Marine Room

2000 Spindrift Dr., La Jolla, CA 92037

[858-459-7222](tel:8584597222)

Cook
2010

April 2010-May

Doubletree Golf Resort

14455 Penasquitos Dr., San Diego, CA 92129

[858-672-9100](tel:8586729100)

Cook II
2010

June 2010-December

Cavaillon

14701 Via Bettona, Suite 200, San Diego, CA 92127

[858-433-0483](tel:8584330483)

Cook
2011

March 2011-September

Tapenade

7612 Fay Avenue, La Jolla, CA 92037

[858-551-7500](tel:8585517500)

Cook
2012

September 2011-May

Paula LeDuc Fine Catering

1350 Park Avenue, Emeryville, CA 94608

[510-547-7825](tel:5105477825)

Cook
2015

August 2012-July

Aziza
5800 Geary Blvd., San Francisco, CA 94121
[415-752-2222](#)
Cook
May 2013

December 2012-

AQ
1085 Mission St., San Francisco, CA 94103
[415-341-9000](#)
Cook/Pastry
2014

July 2013-September

TBD
1077 Mission St., San Francisco, CA 94103
[415-431-1826](#)
Lead Cook
2014

September 2014-October

Burritt Room+Tavern
417 Stockton St., San Francisco, CA 94108
421-400-0561
Sous Chef
2015

November 2014-December

EDUCATION
High School Diploma
2004
Villa Park High School, Villa Park, CA

June

Associates of Arts
2006
Santiago Canyon College, Orange, CA
Santa Ana College, Santa Ana, CA

May

University of California San Diego, La Jolla, CA
2008

September 2006-August

San Diego Mesa College, San Diego, CA
2009

August 2008-May

Culinary Diploma
2010
San Diego Culinary Institute, San Diego, CA

September 2009-May

REFERENCES
Adam Nichol
[2626](#)
C.D.C. Gaspar Brasserie

[415-654-](#)

James Wong
[2966](#)
C.D.C. AQ Restaurant

[415-254-](#)

Rikki Garcia
1277
Pastry Chef AQ Restaurant

925-818-