

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:714-273-4619) 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:619-644-2100)
Culinary Student
2010

September 2009-April

The Marine Room
2000 Spindrift Dr., La Jolla, CA 92037
[858-459-7222](tel:858-459-7222)
Cook
2010

April 2010-May

Doubletree Golf Resort
14455 Penasquitos Dr., San Diego, CA 92129
[858-672-9100](tel:858-672-9100)
Cook II
2010

June 2010-December

Cavaillon
14701 Via Bettona, Suite 200, San Diego, CA 92127
[858-433-0483](tel:858-433-0483)
Cook
2011

March 2011-September

Tapenade
7612 Fay Avenue, La Jolla, CA 92037
[858-551-7500](tel:858-551-7500)
Cook
2012

September 2011-May

Paula LeDuc Fine Catering
1350 Park Avenue, Emeryville, CA 94608
[510-547-7825](tel:510-547-7825)
Cook
2015

August 2012-July

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

December 2012-

AQ

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

July 2013-September

TBD
1077 Mission St., San Francisco, CA 94103
[415-431-1826](tel: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

June

Villa Park High School , Villa Park , CA

Associates of Arts
2006

May

Santiago Canyon College , Orange , CA
Santa Ana College , Santa Ana , CA

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

September 2009-May

San Diego Culinary Institute, San Diego, CA

REFERENCES

Adam Nichol
[415-654-2626](tel:415-654-2626)
C.D.C. Gaspar Brasserie

[415-654-2626](tel:415-654-2626)

James Wong
[415-254-2966](tel:415-254-2966)
C.D.C. AQ Restaurant

[415-254-2966](tel:415-254-2966)

Rikki Garcia

1277

Pastry Chef AQ Restaurant

925-818-