

RINZIN DORJI

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OBJECTIVE: Interested in an entry level position which I can utilize my skills

SKILLS

- Possesses extensive knowledge of food handling procedures and cooking
- Able to work independently for extended periods of time in high-pressure situations
- Motivated, a quick learner, and works well in groups
- Responsible and detail-oriented
- Capable of performing manual labor
- Available weekends and holidays
- Proficient English

PROFESSIONAL EXPERIENCE

New York Kitchen

June 2013 —Nov 2015

Cook Assistant

New York, NY

- Prepared menu items in an efficient manner to provide high-quality service to customers
- Received an inventoried all food orders and rotated perishable stock in refrigerators and freezers to ensure efficient and safe use of all food items
- Cleaned and sanitized food preparation equipment including mixers, pots, and utensils
- Washed and cut vegetables according to chef's precise standards
- Prepared, cooked, and served all breakfasts

Matt and Meera Restaurant

2011 —2013

Chef Assistant

Hoboken, NJ

- Prepared and cooked food, serving all menu items to customers as per their order
- Made soups, entrees, and desserts in a variety of cuisine styles
- Created special sauces and dressings for sandwiches
- Selected and combined ingredients for fruit, pasta, and vegetable salads
- Washed and sanitized work areas, tables, utensils, and cooking equipment

References Available Upon Request