

ADRIANE SUANGCO

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PROFESSIONAL OBJECTIVE

My main objective as a cook is to gain experience and abilities of how to work in the kitchen in an efficient manner. Also, my other goal is to gain knowledge of ingredients in all dishes and develop all cooking techniques to enhance my cooking skills, which it will help me to achieve my goal to have the ability to get things on time. Lastly, I too want to be as reliable to all cooks and help others in need.

EDUCATION

Le Cordon Bleu College of Culinary Arts San Francisco, CA
Associate in Occupational Studies Degree
Le Cordon Bleu Culinary Arts

Graduation: July 2016

CULINARY COURSEWORK

- Plating foods efficiently
- Food Safety and Sanitation
- Developing knife skills
- Developing ethnic styles of restaurants
- Communicating and math courses

SKILLS

- Microsoft Office 2010: Word, Excel and PowerPoint.
- Ability to communicate all people.
- Helping others in need
- Always complete all tasks; being on time.
- Being reliable
- Being able to accept feedback

CERTIFICATIONS / LICENSURE

ServSafe California Food Handler

JOB/ VOLUNTEER EXPERIENCES

- Helping out at the soup kitchen, feeding the homeless with the Missionaries of Charity sisters (2010-2011)
- Helping and monitoring kids as a youth counsellor for the Missionaries of Charity every year for one week at St.FinnBarr Church Goode Hall (2010-2011)
- Member of the Le Cordon Bleu Student Board: (2014-November 25, 2015)
- Extern at Michael Mina as a prep cook: (January 5, 2016- March 25, 2016)