

SAMY Q. NGUYEN
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Email: chef.samy.nguyen@hotmail.com

OBJECTIVE: To be part of an established restaurant of culinary professionals where my culinary skills and experience can continue to grow

EDUCATION: California School of Culinary Arts February 2006
Le Cordon Bleu Culinary Arts
Pasadena, CA Associate Degree

EXPERIENCE: Hopscotch Cavern June 2015 –
Executive Chef/Consultant January 2016
*Food costs, Inventory, hiring & training
*P & L knowledge, Balance spread sheets
*Implement systems, procedures & consistent protocols
*Motivated & inspired staff

Tra House January 2015 –
Executive Chef/Consultant June 2015

***Received 3 Stars from OC Register Food Critic**
Brad Johnson {5/14/15 article titled "House of Rising Star"}

*Created a sustainable & consistent menu
*Food costs, Inventory, hiring, training, P & L knowledge,
Balance spread sheets
*Implement systems, procedures, standards, and consistent
protocols

Catal April 2014 –
Sous Chef January 2015
Anaheim, CA

*Executed Chef's vision
*Maintained cleanliness to highest standard
*Stored, organized, maintained walk-ins and lines to highest
Standard; fabricate fish, meat, poultry, etc.

Leatherbys Nov 2013 – April
Lead Cook 2013
Costa Mesa, CA

*Executed Chef's vision
*Maintained cleanliness to highest standard
*Stored, organized, maintained walk-ins and lines to highest
Standard; fabricate fish, meat, poultry, etc.

Marche Moderne
Lead Line Cook
Costa Mesa, CA

May – November
2013

- *Executed Chef Florent's vision
- *Maintained cleanliness to highest standard
- *Stored, organized, maintained walk-ins and lines to highest standard

Pinot Provence Patina Restaurant Group
Lead Line Cook
Costa Mesa, CA

February 2012 -
April 2013

- *Executed Chef's vision
- *Maintained cleanliness to highest standard
- *Stored, organized, maintained walk-ins and lines to highest standard
- *Fabricate fish, meat, poultry, rabbit, frog, etc.

Katsuya
Lead Line Cook
Laguna Beach, CA

May 2011 - Feb 2012

- *Helped open restaurant in 3 days
- *Served 300-400 daily
- *Implemented systems for efficiency and effective procedures
- *Supervised crew of 12 for dinner

Five Crowns/Side Door
Lead Line Cook & Charcuterie & Cheese Attendant 2011
Corona del Mar, CA

March 2010 - Jan

- *Served 300 daily
- *Implemented seasonal menu items
- *Helped trained other associates in all aspects of kitchen

REFERENCES:

RPangilinan@patinagroup.com
Gabe Capulong at Patina Group (714) 869-5841
Alphonso Ramirez at Patina Group (949) 345-9577