

Hwasun Zimniski

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OBJECTIVE

To secure a position as a cook in the food service industry that will allow me to demonstrate my passion for food and my professionalism.

SUMMARY OF QUALIFICATIONS

- Experience preparing up to 330 meals a day
- Excellent knife skills and knowledge of kitchen equipment, terms and safety
- Demonstrated ability with grilling, sautéing and deep frying
- Talent for plate presentation
- High level standards for teamwork and professionalism

EXPERIENCE

Cook, E&O Kitchen and Bar, San Francisco *Oct. 2016 – Feb. 2017*

- Prepped and stocked salad and oyster bar
- Cooked food as ordered in less than two minutes
- Maintained calm and professionalism in a very fast paced busy environment
- Cleaned and sanitized all utensils, containers, equipment, and entire cooking station at the end of every night

Food Delivery Volunteer, Hospitality House, San Francisco *Jan. 2014 – current*

- Conduct inventory of incoming produce for Food Bank Delivery
- Assemble food bags to be handed out for the Food Bank Delivery
- Assist in distributing food to approximately 150 Seniors

Food Server/Prep Cook Volunteer, Glide Memorial Church, San Francisco *Jan. 2013 – Jan. 2014*

- Served food in the cafeteria to around 150 people for each meal
- After meals, cleaned tables, mopped floors, and cleaned and sanitized kitchen area
- Prepared vegetables and fruit for salads and for the cooks to use for meals

Assistant Cook, Bacchus Bar, Los Angeles *Jan. 2001 – Sept. 2002*

- Created 200+ Korean dinners per night
- Plated 200-300+ fruit desserts per night
- Cleaned and prepped seafood and vegetables
- Prepared sauces and roux
- Prepared station and sanitized kitchen

EDUCATION

CHEFS Culinary Program *July 2016 – Dec. 2016*
San Francisco, CA

ServSafe California Food Handler's Certificate *July 2016*

Dong-Il Gong Go High School *January 1989*
South Korea

Excellent references available upon request.