

Christopher Tiongco  
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South San Francisco Ca  
(310) 663- 5337

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**Objective:**

To pursue my dream as an Executive Chef at a premier establishment by using my culinary abilities to contribute success for your industry.

**Education:**

California Culinary Academy,  
San Francisco, California

Associate of Occupational Studies in Le Cordon Bleu Culinary Arts

Date of completion: September 2006

NRA Serve Safe and Sanitation certificate,  
San Francisco, California

Date of Completion: August 2006

**Summary of Skills:**

Ø Versatile, adaptable, hardworking, punctual, professional, willfulness to gain knowledge, passion for food

Ø Kitchen Management, Inventory, P&L Logs, Purchasing, Prime Costing, Labor Costing, Daily Production Logs, Proper Scheduling

Ø Kitchen Departments; Banquet, Garde Manger, Pastry, Wok, Restaurant

Ø Preparation of huge quantities of food with the use of large equipments which include; Rational's, large kettles, steamers, Hobarts, etc.

Ø Cooking techniques include: Contemporary, French, Garde Manger, Asian Fusion, Baking and Pastry

Ø Butchery; ability to break down muscles of types of meats, poultry, and seafood into the most desirable cuisine.

Ø Beer and Wine knowledge to pair with most desirable cuisine.

Ø Computer software literate in Microsoft Office, Micros, and POS Systems

**Employment History:**

Hotel Fusion  
Sous Chef

June 2016 - Present

Riviera Country Club  
Lead Cook/ Sous Chef  
July 2014 - Jan 2015

Bel Air Bay Club, Santa Monica  
Sous Chef  
July 2012 - Present / On Call

Serenity Lounge and Restaurant, San Diego  
Master Stir-Fry Chef/ Sous Chef  
February 2012- July 2012

The Hilton Financial District, San Francisco, California  
Cook II/ Lead Cook  
March 2011- October 2011

Straits Restaurants, Burlingame, California  
Kitchen Manager  
January 2010- March 2011

The Ritz Carlton Half Moon Bay, Half Moon Bay, California  
Cook III Banquet  
July 2009 - February 2010

Madera Rosewood Sand Hill Resort and Hotel, Menlo Park, California  
Cook III/ Garde Manger Chef  
February 2008- June 2009

Hyatt Regency SFO, Burlingame , California  
Cook II Banquets  
September 2007 – March 2008

Straits Restaurant, Burlingame, California  
Lead Cook  
February 2006 – September 2007

### Referrals:

Peter Edwards  
323 788 3856

James Aptakin, 916 275 9313

Fazal Deesh  
941 587 8723