

Christopher Tiongco
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South San Francisco Ca
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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; Rationals, 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

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 Resurant, Burlingame, California
Lead Cook
February 2006 – September 2007

Referrals:

Peter Edwards **Executive Chef**
323 788 3856

James Aptakin, Executive Chef
916 275 9313

Fazal Deesh
941 587 8723