

# Elaine Y. Szeto

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## Objective

Seeking position in the culinary field where my food service experience and customer service skills will be utilized.

## Education & Certifications

**Charity Cultural Services Center, San Francisco**  
**Certificate, Western Cooking Training**

**Jan 2017- May 2017**

Coursework: Knife skills ~ Prepared raw food items ~ Salads, Soups & Sauces ~ Baking & Pastry ~ Food Presentation~use and care of equipment~ sanitation and safety regulations

**ServSafe California Food Handler Certificate, 01/2017**

## Highlights

- Friendly, detail-oriented, and reliable
- Eager to learn new skills
- Delivers exceptional customer service
- Comfortable standing for long time periods
- Work well independently and on a team
- Ability to work in busy kitchen environments
- Well organized approach with an ability to multitask
- Bilingual: Chinese/English

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## **Experience**

### **Genji Sushi at Wholefoods – Redwood City, CA**

**Sushi Chef I**

**Dec, 2017- Current**

**Sushi Prep**

**June 2017 to Nov, 2017**

- Daily preparation of all types of sushi, including Rolls, Maki, Nigiri, and Sashimi
- Used steamer and oven to cook meat and fish
- Preparing, cutting and portioning food item used for making sashimi, sushi and hot foods.
- Responsible for packaging, labeling, and grab and go containers.
- Store all food in refrigerated boxes including covers, labels and dates using the proper containers to protect against waste and spoilage.
- Took and recorded temperature of food and food storage areas
- Maintains cooking areas, sushi counters, utensil and food storage areas clean, sanitary and organized.
- Performs shift opening and closing duties as assigned

### **Benihana – Burlingame, CA**

**Assistant Sushi Chef/Cook, Temporary**

**Feb 2108 – May 2018**

- Prepared a variety of Sashimi, Nigiri, and Specialty rolls according to chef instructions
- Plating individual dishes in an attractive, appetizing manner
- Prepared hot food items such as Vegetable, tempura, teriyaki using deep fat fryers or grills.
- Handle opening, maintaining and closing of the sushi bar operations

**AT&T Stadium, San Francisco CA**

**Cashier/Prep, Seasonal**

**April 2017- Sept, 2017**

- Served customers with courtesy, patience and a smile.
- Prepared a variety of foods according to customers' orders or supervisors' instructions
- Assist cooks and kitchen staff with various tasks as needed.
- Verify age for customers' purchasing alcohol.
- Operated cash register, received and dispensed correct change to customers
- Managed closing duties including restocking items and reconciliation of the cash drawer
- Clean work areas, equipment and utensils to sanitized standard