

Sasipim Paragas

1353 20th ave #4

Sf, Ca 94112

415.954.2942

paragassasipim@yahoo.com

OBJECTIVE

A reliable and trustworthy person with a passion for the hospitality industry and a background in customer service seeking a job at a local San Francisco restaurant

EDUCATION & CERTIFICATIONS

Le Cordon Bleu College of Culinary Arts, San Francisco February 2014 - February 2015

Patisserie & Baking Certificate

Relevant Patisserie & Baking Coursework Includes:

- Introduction to Patisserie & Baking Techniques
 - International Principles and Viennoiserie
 - Culinary Foundations I
 - Baking Principles & Viennoiserie
 - Food Safety and Sanitation
- Advanced Patisserie and Chocolate Techniques
 - Centerpiece & Cake Decoration Techniques

National Environmental Health Association (NEHA)

April 2014 - April 2019

Certified Professional Food Manager

City College of San Francisco, San Francisco, CA

March 2005

Associate of Art; Concentration in Business

RESTAURANT EXPERIENCE

Hakkasan San Francisco, CA

November 2016 - October 2017

Pastry Cook

Bluestem Brasserie San Francisco, CA

June 2015 - July 2016

Pastry Cook

- Bread and dessert production, inventory, plate and clean station

1300 on Fillmore San Francisco, CA

March 2015 - July 2016

Pastry Cook

- Bread and dessert production, inventory, plate and clean station

Epic Roasthouse San Francisco, CA

Pastry Cook/Plater

- Production, stock, plate and clean station