

KUBASA TSAN BAKENRA

EDUCATION

HORIZONTE ALTERNATIVE HIGH SCHOOL Salt Lake City, Utah

- Diploma, 2012

EXPERIENCE

<i>Year</i>	<i>Role</i>	<i>Duties</i>
NIKU STEAKHOUSE San Francisco, California		
• December 2018 - May 2019	• Chef De Partié	• Prep, placing orders, training cooks, producing new cuisines and dishes for the menu, worked all stations.
BLUE PLATE San Francisco, California		
• 2017 - December 2018	• Line Cook	• Prep, saute, grill, and salad/pantry.
ROUGE ALES PUBLIC HOUSE San Francisco, California		
• 2017	• Line Cook	• Prep & grill.
FOOTLOCKER Murray, Utah		
• 2013 - 2016	• Assistant Manager	• Opening & closing the store, hiring & managing employees, store inventory, and auditing.
RED SALMON CANNERY Neknek, Alaska		
• 2015	• Fish Processor	• Fishing, preparing the fish: cleaning, filleting, and de-boning. Long shifts 16 h/d, 7 d/w.
FIVE ALLS RESTAURANT Salt Lake City, Utah		
• 2012 - 2014	• Sous Chef	• Dishwashing, prep, salad, grill, and placing orders.

SKILLS AND INTERESTS

- Working long shifts
- Team player
- Cash register
- 10-Key
- Works well under pressure
- Cooking
- Organized
- Attention to detail
- Painting & Sketching
- Art programs with Youth City