
NHU NGUYEN



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OBJECTIVE

To work in any position with possibility of promotion and to use my skills as an employee to further my experience in the work place.

SKILLS

- Organized, Punctual and Positive attitude
 - People Oriented
 - Experience with Food Prep
 - Familiar with food allergies and specific diet requirements
 - Food Handler Certified
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EXPERIENCE

Line Cook/ Chevy's Fresh Mex

May 2018 – May 2019

- Food Preparation
- Sanitation
- Dishwasher
- Event Production

Cook / Crazy Sushi

September 2017 – January 2018

- Food Preparation
- Sanitation
- Dishwasher

Line Cook / Valley Hi Country Club

November 2016 - March 2017

- Food Preparation
- Dishwasher
- Sanitation
- Events/Banquets production
 - Carver
- Product restocking

Pantry/Events / West Shore café and Inn

September 2014 – March 2015

- Pantry Station [Salad/Desserts]
 - Dishwasher
- Event Production

Sandwich Maker/ PDQ

- Assisted in Sandwich Development
 - Sanitation

Cook/ Levi Stadium

- Sanitation
- Communicating with customers
- Food Preparation: Fry Station, Sandwiches, Crepes Station



EDUCATION

Associate's Degree/ July 2011 – March 2015
Art institute of California-Sacramento