

## LAWRENCE CHUNG

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### QUALIFICATIONS

- 17 years of experience as a professional chef in casual, fine, and corporate dining
- Strong passion for food and creativity with a specialization in sushi and Japanese cuisine
- Proven ability to handle high volume while maintaining quality and delivering service excellence
- Experience collaborating with restaurant owners/chefs to launch several different dining concepts
- CA ServSafe certified

### EDUCATION

#### **Associate in Science Degree, Culinary Arts**

09/1998 – 05/2002

Culinary Institute of the Pacific, Kapi'olani Community College  
Honolulu, HI

### PROFESSIONAL EXPERIENCE

#### **Sushi Chef**

12/2017 – 06/2019

*Nourish Inc., San Francisco, CA*

- Managed the sushi station at Letterman Digital Arts Center's employee cafe
- In charge of menu development, ordering, cost control, training, and sanitation
- Prepared rotating specials, including hot and cold food items for Japanese bentos
- Taught sushi-making classes to customers

#### **Sushi Chef**

10/2013 – 08/2017

*Restaurant Associates, Compass Group, New York, NY*

- Managed the sushi station at Morgan Stanley's employee cafe
- In charge of menu development, ordering, cost control, training, and sanitation
- Created platters for catered parties, events, and quick pick locations
- Worked on call in Morgan Stanley's Executive Dining Room

#### **Sushi Chef**

01/2010 – 12/2012

*Wolfgang Puck's The Source, Washington, DC*

- In charge of all sushi preparation from selecting, cutting, and preparing the fish and dishes
- Assisted with kitchen preparation for daily service and large events
- Worked alongside corporate chefs to ensure high standards were met

#### **Sushi Chef**

12/2007 – 08/2009

*Ping, Arlington, VA*

- Responsible for all sushi bar operations including food preparation, staffing, menu development, purchasing, budgeting, and quality control
- Streamlined kitchen operations, standardized recipes, and trained staff to execute menu items
- Worked with sister restaurants in FL and VA to monitor operational success and customer satisfaction

**Kitchen/Sushi Chef**

09/2003 – 04/2007

*Sushi-Ko, Washington, DC*

- Worked all kitchen stations, ordered ingredients, monitored food quality and costs, and created new Japanese menu items
- Prepared various types of sushi including maki, nigiri, and sashimi
- Catered weekly events for private parties, businesses, and government agencies

**Line Cook**

05/2002 – 08/2003

*Sansei Seafood Restaurant & Sushi Bar, Honolulu, HI*

- Maintained the kitchen pantry, assisted with food preparation, and worked the fry, grill, and sauté stations
- Learned basic sushi making techniques

**CONSULTANT EXPERIENCE***EMM Group, New York, NY*

01/2013 – 09/2013

*Wasabi, Washington, DC*

09/2009 – 12/2009

*Lotus Lounge, Washington, DC*

05/2007 – 12/2007

**REFERENCES****Rick DeBeaord**, Executive Chef, Nourish Inc., (415) 310-6734**Jack Payne**, Regional Chef, Restaurant Associates, (212) 762-0170**Paul Hooper**, Director, Restaurant Associates, Morgan Stanley Executive Dining Room, (212) 761-4043