

Trang Chung

36 Red Oak Ct.
Roseville, CA 95678
Tsuyosa7@hotmail.com
(605)-201-0458

Dear General Manager,

I have been informed of a chef position for your restaurant and I am very interested in joining your organization.

I possess a strong desire to build a career within the culinary world, and I also feel that my expertise in cooking coupled with my natural enthusiasm allows me to create dishes that others can only aspire to. The following are core highlights of my experience and abilities:

- Results driven and able to thrive in a fast paced kitchen environment.
- Delivering results on time, within budget, and to the highest specification.
- Ensuring high standards are constantly maintained in every field.

I am a very successful in doing all my job duties and feel I am confident that I would be a perfect fit for this position. I look forward to hearing from you soon. Thank you for taking the time to review my resume.

Sincerely,

TRANG T. CHUNG

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PROFESSIONAL OBJECTIVE

A challenging position as a Chef where I can use my past experience as a team leader and dedicate my time in the restaurant.

ACADEMIC QUALIFICATIONS

Le Cordon Bleu at Brown, Mendota Heights, MN

CAREER HISTORY

Epicurean Group, Palo Alto, CA

District Manager

03/15/16 – 12/01/19

Working closely with Chef/Managers to run an efficient café.

- Mentoring, training and supporting Chef/Mangers.
- Focusing on P & L and help train on running a cost effected café.
- Order and maintained cost efficient inventory.
- Enforcing strict health and hygiene standards in the cooking and food preparation area.
- Administrative duties to help focus on labor budget.
- Positive relations with staff and customers in a high-volume, fast-paced operations.

Texas Road House, Citrus Heights, CA

Butcher

01/23/15 – 02/04/16

Working in a refrigerated meat room alone.

- Assisting in the building meat pars under the supervision of the kitchen manger.
- Deciding on the qualities of food to Texas Road House standards
- Maintained cost efficient inventory for all meat products in the restaurant.
- Enforcing strict health and hygiene standards in the meat room.

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Meridians Restaurant, Lincoln, CA

Chef De Cuisine

12/16/10 – 07/3/15

Working as part of a team of highly motivated Chefs. Responsible for the efficient running of the kitchen area.

- Assisting in the basic preparation of food under the supervision of the Head Chef.
- Deciding on the qualities of food to be cooked and size of portions to be served.
- Creating and customizing menus.
- Order and maintained cost efficient inventory.
- Administrative duties relating to scheduling and motivating staff.
- Enforcing strict health and hygiene standards in the cooking and food preparation area.

Cordova Restaurant Casino, Rancho Cordova, CA

Executive Chef

2/1/10 – 9/17/10

Head Chef responsible for the efficient running of the kitchen area.

- Deciding on the qualities of food to be cooked and size of portions to be served.
- Mentoring, training and supporting junior chef.
- Creating and customizing menus.
- Order and maintained cost efficient inventory.
- Enforcing strict health and hygiene standards in the cooking and food preparation area.
- Administrative duties relating to scheduling and motivating staff.
- Positive relations with staff and customers in a high-volume, fast-paced operations.

Tavistock Restaurant Corp., Emeryville, CA

Sous Chef

3/7/05 - 2/9/10

Working as part of a team of highly motivated Chefs.

- Assisting in the basic preparation of food under the supervision of the Head Chef.
- Maintaining the correct level of fresh, frozen, and dried food store rooms.
- Creating and customizing menus, specials and seasonal specialties.
- Order and maintained cost efficient inventory.
- Maintaining and logging invoices.
- Administrative duties relating to scheduling and motivating staff.
- Enforcing strict health and hygiene standards in the cooking and food preparation area.

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Firelake Radisson Hotel, Minneapolis, MN

Lead Cook

3/13/05 - 10/24/06

Working as part of a team of high-volume, fast-paced operation.

- Assisting in the basic preparation of food under the supervision of the Head Chef.
- Ability to communicate with superiors.
- Followed food health and safety guidelines.
- Followed strict health and hygiene standards in the cooking and food preparation area.
- Positive relations with staff and customers in a high-volume, fast-paced operations.

China Express, Sioux Falls, SD

Lead Cook

9/10/99 - 9/24/04

Working as part of a team of high-volume, fast-paced operation.

- Mentoring, training and supporting junior cooks.
- Administrative duties relating to scheduling and motivating staff.
- Creating and customizing menus and specials.
- Followed strict health and hygiene standards in the cooking and food preparation area.
- Positive relations with staff and customers in a high-volume, fast-paced operations.

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PROFESSIONAL REFERENCES

Brian Armenio
VP Operations
San Mateo, California
650-773-9569

Stefani Carruth
California State Worker
Roseville, California
916-899-7525

Mark Stott, Manager
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Sacramento, CA
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Rey Hernandez, HR Director/Partner/Owner
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