

Alexander Jeon

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Authorized to work in the US for any employer

Work Experience

Line Cook/Prep Cook

CULINARY STAFFING SERVICE-Los Angeles, CA
Present

- Delivered high-quality food preparation and cooking services for a variety of venues, including hotels, banquet halls, schools, and corporate events.
- Followed standardized recipes and kitchen protocols to ensure consistency, taste, and presentation in high-volume settings.
- Maintained cleanliness and organization of workstations while strictly adhering to food safety and hygiene standards.
- Supported kitchen teams by quickly adapting to different kitchen layouts, equipment, and workflows.
- Assisted with inventory, restocking, and end-of-shift cleanup, contributing to smooth kitchen operations and timely service.

Line Cook/Prep Cook

Tend-Los Angeles, CA
March 2023 to Present

- Prepared and executed high-volume meal service in fast-paced environments including catering events, corporate kitchens, and private functions.
- Maintained strict food safety and sanitation standards in compliance with local health codes and company policies.
- Collaborated with chefs and kitchen teams to ensure timely and consistent meal preparation across multiple cuisines and service styles.
- Demonstrated adaptability by quickly integrating into diverse kitchen operations and upholding client expectations.
- Managed prep work, station setup, cooking, plating, and breakdown duties with efficiency and professionalism.

Line Cook

Nobu Malibu-Malibu, CA
January 2023 to November 2024

- Demonstrated expertise in knife skills, including chopping, dicing, and slicing with precision peak hours
- Successfully worked under pressure to meet tight deadlines and handle large volumes of orders during rush periods
- Accurately monitored and rotated stock to ensure freshness and minimize food waste

Cook/Prep/Cashier

Wagyu Meat + Grill-Buena Park, CA
June 2017 to December 2022

- efficiently prepared a variety of dishes in a fast paced environment in a timely fashion.
- replenished and organized the inventory as well as ordering goods from various different supplierskeeping a clean and well stocked kitchen
- kept a clean work environment

Server

Maui sushi and teriyaki-Downey, CA
March 2012 to May 2014

- greeted and sat customers with a friendly attitude
- took orders and delivered meals in a timely fashion
- Maintained a clean work station
- adhered to all sanitation and safety requirements

Education