

STEFANIE NG

1574 32nd Avenue • San Francisco, CA 94122 • (415) 359-6838 • sparklingstef@gmail.com

SUMMARY

- ServSafe certified; expires June 2016
- Dedication and passion for hospitality industry
- Detail oriented with excellent communication and interpersonal skills
- Knowledgeable of traditional cooking techniques and baking and pastry techniques
- Word, Excel, and PowerPoint
- Bilingual: English & Cantonese

EDUCATION

The International Culinary School at The Art Institute of California - San Francisco

A.S., Baking & Pastry

June 2012

- Honor Roll, 3.9 G.P.A.

San Francisco State University - San Francisco, CA

B.A., Psychology

May 2008

- Graduated cum laude with 3.69 G.P.A.

RELATED COURSEWORK

Baking & Pastry:

Artisan Breads & Production, European Cakes & Tortes, Advanced Patisserie & Display Cakes, Chocolates & Confections

Culinary Arts:

Fundamentals of Classical Techniques, American Regional, Latin Cuisine

Restaurant Management:

Food & Beverage Operations Management, Management by Menu, Sustainable Purchasing & Cost Controlling

EXPERIENCE

Polly Ann Ice Cream, San Francisco, CA

May 2012 – present

Kitchen and Counter Worker

- Assist customers, cashier, scoop and serve ice cream, prepare sundaes, drinks and snack items
- Develop, test, and prepare dessert recipes
- Maintain a log and archive tested recipes

Bistro 10UN, Culinary School Restaurant, San Francisco, CA

March 2012 – June 2012

Sous Chef/Sauté & Grill Cook/Garde Manger/Pastry Cook/Server

- Prepped, cooked and plated food for patrons in 50-seat restaurant
- Trained in front-of-the-house service
- Cashier experience (guest checks and POS operations)

Applied Psychology Lab at SFSU, San Francisco, CA

May 2008 – July 2010

Student Research Assistant,

- Researched and analyzed data using psychology databases and statistics software
- Performed data entry and archival of research documents for future lab projects
- Conducted and coordinated experiments for Psychology Graduate student thesis studies