

# Christina Truong

## Experience

### **Aqui** | *Server and Food runner* | January 2018 – Present

- Handled over \$2000 in sales
- General knowledge on sushi/fish produce
- Constantly keeping up with our daily menu changes

### **Yauatcha** | *Expeditor, Server, Barista and Cocktail runner* | March 2017 - present

- Facilitated the organization, process and quality control of all dishes from multiple kitchens
- Worked closely with head chefs and management with food and dining concepts
- Trained and managed teams for food running and mise en place
- Established lines of communication to ensure orders came out quickly and correct
- Well versed on over 200 ingredients for Cantonese style cuisine, award winning craft cocktails, and specialty coffee/teas

### **Seasons 52** | *Server and Food runner* | November 2016 - February 2017

- Provided a welcoming and informative experience for our guests
- Trained in banquet serving for corporate events and private dining of up to 88 guest count
- Learned our extensively curated wine list to upsell to our guest

### **Central Market** | *Assistant Pastry chef* | October 2014 - January 2016

- Accountable for production of hot and cold baked goods
- Collaborated ideas for new pastries for festivals and events
- Assisted with cooking classes held on site

### **Stephen's Enterprise** | *Lead Pastry chef* | July 2009 - December 2016

- Prepped over 200 pastries a day
- Managed inventory to avoid stock outs
- Forged strong relationships with local vendors
- Oversaw food productions, quality control and reduced food costs
- Kept prime cost low while finding ways to maintain and grow customers
- Developed and initiated cost saving training program

## Projects

### **Make a Wish Foundation** | *Wish Coordinator Intern* | January 2017 - May 2017

- Assisting with travel itineraries
- Maintaining logs and information of over 455 recipients
- Coordinated over 80 volunteers for events

### **Hercules Pantry** | *Campaign and Brand Consultant* | January 2016 – May 2016

- Presented core goals and establish tactics to fundraise event in one school semester
- Aimed to provided cheap healthy cooking classes for children of Houston from low income families to combat food insecurity

## Skills

- System knowledge:** Pos systems(Aloha, Micros & Square), Microsoft office programs, Adobe photoshop, Adobe Illustrator, and Optitex
- Adult and pediatric First Aid/CPR/AED certified
  - Food handler's and TABC certified

## Education

### **University of Houston** | *Hotel restaurant hospitality management* | December 2018

- Minoring in Entrepreneurship
- Concentration: Operations and restaurant layout designs