

Damon Ha (yongtae)

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SUMMARY

I am looking for a cooking position and like to work in a fast paced, friendly, organized work environment. Teamwork is very important to me. I work fast, clean and do my best to keep safe while working. I hope to learn better and more effective ways to prepare new and different dishes, and the cooking process.

SKILLS

- Fluent in English and Korean
- Fast learner, hard working and team player
- Computer skills – windows OS, Mac OSX, Microsoft Office
- Good communications and excellent customer service

EDUCATION

2013-2014 George Brown College, Culinary Management

- Butchering skill
- Food cost and menu planning

CERTIFICATE

- Food handlers certification
- Red seal chef - Inter provincial
- CPR-A

EXPERIENCE

2013 Sep -2014 April Prep cook, George Restaurant

- Preparing food and quality control
- Opening and closing duties

2014 Apr-2015 Jan Line Cook, Barsa Taberna Inc.

- Preparing fish- Sea bream, sea bass, mackerel, snapper, fluke and grouper
- Preparing meat- Beef striploin, top sirloin, pork shoulder and pork belly
- Garde manger, Pan and Grill station
- Opening, closing and cleaning

2015 Jan- 2018 Sep Sous Chef, Barsa Taberna Inc.

- Expeditor
- Hiring and train BOH
- Preparing and cook complete dishes or meals as instructed by head chef
- Maintaining inventory and records of food, supplies and equipment monthly
- Scheduling and supervise BOH
- Assisting head chef with menu changing.

2018 OCT- 2019 Apr Cook- casual, The Good Son.

- Check the menu daily and prepare with recipe book
- Keep the hot foods over 74 C and cold food under 4 C
- Clean and organize the kitchen
- Assisting head chef with menu changing.

2020 JAN- Present First Cook, One King West Hotel

- Banquet production department
- Check the menu daily and prepare with recipe book
- Clean and organize the kitchen

Reference available upon request