

# Kevin Luong

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## **Objective**

To utilize my strong interpersonal skills in a full-time position and gain experience in the hospitality industry.

## **Highlights of Qualifications**

- High attention to detail.
- Basic knife skills.
- Able to work in a fast-paced environment.
- Competent at managing responsibilities in a high-volume atmosphere.
- Strong communication skills.
- Reliable and focused team player.

## **Experience**

### **Line cook, Chef de Tournant**

*Yokai Izakaya, Concord, ON*

*September 2022 – Present*

- Shucking oysters, butchering tenderloin, filets of salmon and hamachi.
- Ensure accurate measurements when preparing dish components to maintain product consistency.
- Made sure ingredients are properly rotated when received from deliveries.
- Preparing dishes from scratch with ingredients delivered fresh daily (eggplant agedashi, chicken/beef/ mushroom skewers), sauces, and glazes.
- Orders are expedited and timed appropriately for guests.
- Maintaining sufficient levels of food stock to ensure a smooth service.
- Communicating with station leaders and servers to give a pleasant experience for guests.

### **Cook**

*Mackenzie Richmond Hill Hospital, Richmond Hill, ON*

*February 2022 to August 2022*

- Daily logging of food temperature and ensure equipment safety and function.
- Ensure proper textures of food for elderly patients (regular, mince, puree)
- Ensuring correct pans of textured food are delivered to the correct floor/patients.
- Baking desserts for dinner (banana bread, bread pudding, apple crumble, cookies).

### **Line cook, Prep, Salads, Appetizer, Sauté, Expeditor**

*The Keg Steakhouse + Bar, Woodbridge, ON*

*March 2022 – August 2022*

*February 2020 – September 2021*

- Butchering live lobsters, prepare steaks, appetizers, sauces, and dressings.
- Ensure proper portioning of menu products.
- Adjust food preparations according to par levels to prevent food waste.
- Assembled salads, made dressings, sauces, and desserts.
- Setting up for first cook, ensuring starches, sides and sauces are plated correctly.
- Coordinate orders and ensure plates are accurate before being sent out in a timely manner.

**Line Cook/Prep Cook**

*Baddies Café, Toronto, ON*

*September 2021 to April 2022*

- Working in a limited space while ensuring station is clean and organized.
- Butchering and braising pork belly, making fresh fruit compotes.
- Baking fresh muffins, cookies, fresh biscuits, and sausage pastry rolls.
- Rustic garnishing and abstract plating.
- Poaching (soft/ medium/ hard) and frying eggs (sunny, over easy/medium/hard), and Japanese omelettes.
- Daily preparation includes slicing and dicing shallots, chilies, fruits, avocados, corn, and citrus fruits in large volumes.
- Purchasing with local bakery and grocery supplier.

**Line Cook, Fryer, Grill**

*All Stars Wings and Ribs, Concord, ON*

*August 2018 – July 2020*

- Grill side: made salads, sandwiches, ribs, burgers, and steaks.
- Ensure meats are cooked to appropriate temperatures, doneness, and colour.
- Fryer side: able to keep up with mass orders of appetizers, and keeping count of wings.

**Line Cook, Appetizer**

*JOEY Restaurants, Etobicoke, ON*

*September 2019 - March 2020*

- Ensure communication when coordinating orders with another station.
- Prepare vegetable cuts (cuts met expected measurement), tempura batter, sauce and back-ups.
- Maintain a clean and organized station.

**Line Cook, Pantry**

*Kona Grill, Woodbridge, ON*

*November 2018 – July 2019*

- Assemble salads, flatbreads, appetizers, and desserts.
- Rolling sushi and preparing poke bowl.
- Filter fryer and changing oil when needed.

**Line Cook, Pantry**

*400 North Pizzeria & Ristorante, Vaughan, ON*

*June 2018 - August 2018*

- Ensured plating for all dishes met the chef's expectation.
- Prepared and portioned ingredients (ie. saffron potatoes, segmenting oranges).
- Cleaned and cut calamari.
- Cut and blanched potatoes for fries.

**Associate**

*Panera Bread, Vaughan, ON*

*September 2013 - June 2018*

- Assembled and prepare sandwiches, soups, and salads.
- Wash and sanitize tableware and cutlery.
- Handle cash and familiar with POS cash system.
- Maintain a clean and sanitary work environment.

**Dessert Chef/ Dishwasher**

*Caffé Demétré, Vaughan, ON*

*August 2012 - March 2013*

- Assembled desserts while maintaining a clean work environment.
- Prepared crêpe/ waffle batter for future use.
- Ensured fruits and embellishments are ready for garnishing.

- Ensured tableware and cutlery are sanitized and ready for use.
- Ensured sufficient number of supplies at hand.

### **Education**

#### **Culinary Management**

*George Brown College, Toronto, ON*

*Graduated April 2020*

### **Additional Skills**

- Certified in *Emergency First Aid & CPR Level C*
- BASICS *fst* 4<sup>th</sup> Edition – Food Safety Certification
- WHMIS 2015 Certification
- Smart Serve Certified

*March 2019 – 2022*

*November 2019 – November 2024*

*Issued July 2019*

*Issued August 2019*

***References Available Upon Request***