**Kevin Luong**

177 Wigwoss Drive

Woodbridge, ON Cell: (647) 409-4294

kevin.luong@hotmail.com

**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 Demetré, 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 March 2019 – 2022*
* BASICS.*fst* 4th Edition – Food Safety Certification *November 2019 – November 2024*
* WHMIS 2015 Certification *Issued* *July 2019*
* Smart Serve Certified *Issued August 2019*

***References Available Upon Request***