

Charles Kang
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Work Experience

Kaffe 1668, New York, NY

May 2015 - Aug 2015

Cashier and Barista

- Served customers at POS and high volume using Square, effectively cutting time spent in line
- Performed tasks such as: pour overs, milk steaming, stocking teas and coffee, making cold brew and tea daily.
- Taught customers about various types of coffee, gave recommendations that resulted in consistent repeat customers.
- Excelled at being approachable and informed customers about the coffee offerings in a hospitable manner.

Toby's Estate Coffee, New York, NY

Mar 2015 - May 2015

Baker and Line Cook

- Prepared and baked daily muffins, cookies, and breads for the West Village and Flatiron shops.
- Efficiently prepared a large offering of sandwiches for the Flatiron shop's high volume demands.
- Worked on the line alone at both West Village and Brooklyn locations. Served a variety of sandwiches, granola, and light lunch fare.
- Prepped ingredients from scratch each day while ensuring product freshness utilizing FIFO.

Stonehill Tavern, Dana Point, CA

Mar 2014 - July 2014

Cook II Extern

- Worked on fish station and occasionally ran the Garde Manger station alone.
- Prepped daily mise en place for the Garde Manger station, doing 40 to 185 covers a night.
- Prepared a wide range of dishes including fresh ahi tuna and seafood, as well as light lunch fare for hotel guests.
- Delegated the task of keeping the walk-in perfectly organized and clean every night, as well as maintaining quality of kitchen equipment.
- Prepared a wide variety of canapés for corporate meetings, large banquets, and hotel buyouts.
- Assisted the executive chef in creating components for new tasting menus and dishes.

Education

Access Code Fellowship, Long Island City, NY

Jun 2015 - Mar 2016

- Intensive 9-month iOS Development program including Objective-C, Swift, Git, API's JSON, data structures, and algorithms.
- Graduated from competitive career-training program, where only 5% of candidates were selected. Fellows created teams and released apps on the App Store as the final project.

The Culinary Institute of America, Hyde Park, NY

Jun 2013 - Mar 2014

- 3.7 GPA