

Lee Yong Ju

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OBJECTIVE

Be part of a highly-regarded restaurant and contribute my ability to serve good quality food to customers and cultivate customer loyalty

SUMMARY OF QUALIFICATIONS

- Able to work in a fast-paced environment
- Punctual, team player, dedicated and supportive of co-workers
- Efficient at keeping track of and preparing ingredients

WORK EXPERIENCE

Chef (Full-time) Dec 2013–May 2016
Sushi Loku (Japanese Restaurant) Vancouver, Canada

- Trimmed fish such as tuna and salmon and prepared sashimi
- Made rolls, tempura, a variety of hot food,
- Prepared ingredients for making the restaurant dishes
- Worked effectively with co-workers and developed strong relationships with them
- Maintained the cleanliness of the restaurant
- Developed skills to deal with difficult situations

Dish washer (part-time) July 2013 - Dec 2013
Sushi Nanaimo (Japanese Restaurant) Vancouver, Canada

- Prepared ingredients and assisted other kitchen staff
- Washed dishes and kept the kitchen area clean
- Made sushi rice

EDUCATION

St. George International College Translation and Business ESL Program	Feb 2013- July 2013 Vancouver, Canada
Cambridge Western Academy ESL Program	July 2012–Dec 2012 Vancouver, Canada
Kang-Won University Majored in mechatronic engineering	March 2005 – February 2012 Kang-won do Korea

VOLUNTEER HISTORY

Various activities in rural communities to help the locals
June 2011– June 2011
(Planted seeds, helped farmers)
Chun-Choen Korea