COCO KIM

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EDUCATION

The International Culinary Center, New York, NY *Grand Diploma in Professional Culinary Arts*Dean's List

June 2019

Rutgers University, Newark, New Jersey *BFA in Graphic Design/Minor in Art History*

May 2012

RELATED EXPERIENCE

Huertas – New York, NY - Sous Chef

February 2015 - March 2018

- Advanced through all areas in the kitchen: prep, garde manger, fry, sauté
- Prepared food in a hygienic and timely manner
- Supervised daily kitchen operations and created standards that surpass safety and health regulations
- Trained staff in cooking and preparing foods
- Established and maintained vendor relationships
- Created new menu items within budget
- Recorded and analyzed weekly sales with Microsoft Excel
- Coordinated with other managers to communicate inventory control and employee concerns

OTHER EXPERIENCE

Lava Accessories - Closter, NJ - Account Executive

March 2018 - December 2018

- Drove sales strategically across digital platforms
- Increased traffic and brand awareness through social media and email campaigns
- Grew and maintained a client base
- Supervised models, photographers, and production assistants during photoshoots
- Designed and edited for print, web, and product needs
- Generated invoices for accounts receivables and update sales and inventory data using QuickBooks

Institute for Integrative Nutrition – New York, NY - Visual Designer

March 2014 – February 2015

- Worked closely with the Senior Designer for the responsive redesign of our marketing website
- Created web, collateral, and social media graphics that led interest and new leads to enroll to the school
- Worked closely with Business Stakeholders to achieve project needs

Health Guru Media Inc. – New York, NY - Junior Visual Designer

February 2013 – March 2014

- Produced and revised wireframes and mocks for responsive redesign website, products, and mobile
- Designed syndicated products (white label micro sites, widgets)
- Created Request For Proposal mockups for sales team
- Reported, tracked, and prioritized bug tickets using standardized ticket format in Assembla

ADDITIONAL SKILLS

- NYC Food Handler's License
- ServSafe Certified
- Proficient in Microsoft Word, Excel, and Powerpoint
- Proficient in Adobe Suite