

**Name:** shaoguang situ  
Phone: 415-3166928  
Email: json50841@gmail.com

### Professional Summary

- Experienced kitchen assistant with several years in the food service industry, skilled in food preparation, ingredient handling, **teriyaki preparation**, **Chinese side dish preparation**, and **sushi making**.
- Familiar with basic knife techniques and **wok tossing for fried rice and fried noodles**.
- Reliable, hardworking, and eager to learn, currently improving English communication skills.

### Work Experience

#### Restaurant - Kitchen Assistant

Shopping Mall Location | 2015 - 2019

Performed daily kitchen tasks, including washing, cutting, and preparing ingredients.

Prepared teriyaki dishes and assisted in making Chinese side dishes.

Practiced basic knife techniques for cutting, slicing, and chopping ingredients.

Performed **wok tossing for fried rice and fried noodles**.

Trained in preparing various types of sushi, including:

Hand rolls

California rolls

Gunkan sushi

Rainbow rolls

Nigiri

Cleaned dishes, cooking tools, and maintained kitchen hygiene.

#### Education - City College of San Francisco

2015 - Present

Relevant Courses: Computer Science, Mathematics, English (ESL Level 3-4)

### Skills

**Culinary Skills:** Ingredient cleaning and preparation, teriyaki preparation, Chinese side dish preparation, sushi making (hand rolls, California rolls, gunkan sushi, rainbow rolls, nigiri), kitchen sanitation, basic knife techniques, **wok tossing for fried rice and fried noodles**.

**Languages:** Native Chinese, conversational English (ESL Level 3-4).

**Soft Skills:** Reliable, fast learner, team-oriented, able to follow instructions.

**Technical Skills:** Basic computer operation, Java, JavaScript (vanilla).

### Additional Information

**Interests:** Cooking, computer programming.

**Career Goal:** Continue building experience in the restaurant industry while improving English and culinary skills; committed to long-term, stable employment.