

STEVEN LEE

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FOCUS STATEMENT

To expand and use my passion for cooking in an environment that is both challenging and welcoming with knowledge and development.

EDUCATION/HONORS

Le Cordon Bleu College of Culinary Arts, Los Angeles, CA Sep. 2009-May 2010
Diploma in Le Cordon Bleu Culinary Arts w/ Perfect Att. Honor

John F. Kennedy High School, La Palma, CA Sep. 2005-June 2009
Received High School Diploma

SKILLS/STRENGTH/CERTIFICATION

- Knife cuts skills.
- Knowledge & skills for making stocks and sauces (Mother & Daughter sauces).
- Knowledge & skills for pasta, eggs, pizza, soups, rice, fruits, and vegetables preparation/cookery.
- Knowledge & skills for cutting/fabricating and cooking meat & seafood in accurate temperature.
- Cooking skills: Sauteing, Braising/Stewing, Frying, Grilling, and Roasting, etc.
- Food prep & knowledge of hot/cold preparation: salads, hor d'oeuvres, sandwiches, charcuterie, and sushi.
- Knowledge & skills for baking/dessert.
- International cuisine lecture and cookery.
- Creativity & consistent on plating skills.
- ServSafe-National Restaurant Association Certified, valid until 10/2014.
- Supervised workers and organizing the stations.
- Cooking skills to use an appropriate tools to handle the food.

EXPERIENCE

Food Prep (Internship)

Vinolio

1634 N. Cahuenga Blvd. Hollywood, CA 90028

- Knife Cuts
- Prep for sauce, salads, sandwiches, etc.
- Cooking skills: Sauteing & grilling
- Fabricate the meat & seafood
- Organizing the storage
- Assist the Chef

PERSONAL PROFILE

- Experience working in food preparation areas and in developing entrees.
- Motivation to succeed and the ability to accomplish my goals.
- Work well under pressure and with a good attitude.
- Reliable and willing to take on heavy work loads.
- Accurate sanitation.
- Able to collect the input in terms of cooking skills from the chef.