

YUAN GILBERT

ASIAN CUISINE CHEF

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STRENGTHS

-  **Customer-Centric Focus**
Prioritized every customer interaction, promoting positive engagement and brand loyalty.
-  **Quality Assurance**
Consistently monitored dish quality, setting personal standards matched by team approval.
-  **Team Collaboration**
Worked well alongside diverse culinary teams, developing mutual respect and cooperation.
-  **Innovative Cooking Techniques**
Embraced seasonality by creatively merging tradition with new culinary ideas, gaining traction with diners.
-  **Safety Awareness**
Exhibited firm commitment to hygiene protocols, assuring guests' trust in meal integrity.

SKILLS

Cooking Food Preparation

Customer Service

Inventory Management

Food Safety Awareness

Recipe Execution

Adapting to Environment

Culinary Creativity

Order Coordination

Time Management

Collaborative Teamwork

Problem Solving

Kitchen Cleanliness

SUMMARY

Culinary professional with over two years in food preparation and customer service. Skilled at creating high-quality Chinese dishes, ensuring safety, consistency, and impeccable presentation. Passionate about fostering a welcoming dining environment while engaging actively with customers. Proven ability to manage inventory effectively, ordering supplies as needed, to maintain kitchen standards. Experience collaborating with team members ensures efficient operations and exceptional service delivery. Committed to adapting in fast-paced situations, consistently meeting peak demand without compromising on quality or customer satisfaction. Ready to bring enthusiasm and expertise to a new role.

EXPERIENCE

Asian Cuisine Chef

Flavorful Foods Inc.  June 2025 - Present  Seattle, WA

Spearheading Chinese cuisine offerings at a bustling delicatessen. This role involves cooking, ensuring adherence to health standards, and optimizing kitchen operations.

- Prepare authentic Chinese dishes, ensuring flavor profiles and presentation levels meet expectations.
- Collaborate with other chefs in the kitchen to streamline workflows and elevate overall culinary output.
- Conduct regular inventory assessments, ensuring stock levels support uninterrupted kitchen workflow.
- Maintain cleanliness throughout the cooking area, complying strictly with health and safety regulations.
- Enhance customer experiences through personalized interactions, providing insights into various menu items.
- Adapt to diverse culinary demands across shifting kitchen environments during service.

Line Cook

Golden Dragon Bistro  March 2024 - May 2025  Bellevue, WA

Supported day-to-day operations by assisting head chefs in various kitchen tasks while enhancing culinary skills and customer service abilities.

- Executed food prep for a broad range of Asian cuisines, focusing on freshness and authenticity.
- Maintained kitchen equipment, reinforcing safe practices and a pristine working environment.
- Engaged with patrons to gather their feedback, enabling adjustments that enhance guest satisfaction.
- Performed inventory management activities, reporting supply status to ensure timely reorders.
- Participated actively in workforce training sessions, allowing for elevated team competencies.
- Contributed proactively to menu planning with input on seasonal ingredients and customer preferences.

Culinary Intern

Culinary Arts Academy  January 2023 - February 2024  Redmond, WA

Engaged in hands-on culinary training, specializing in Asian cooking methods and community-focused projects, leading to practical kitchen leadership experience.

- Focused on hands-on projects to translate classroom learning into real-world recipe development.
- Collaboratively developed new menu items by integrating seasonal ingredients and attending peer evaluations.

Dish Presentation

Fast-Paced Adaptability

LANGUAGES

English Native

Mandarin Proficient

MY CAREER



● Asian Cuisine Chef at Flavorful Foods Inc. (1.2 Years)

● Line Cook at Golden Dragon Bistro (1.2 Years)

● Culinary Intern at Culinary Arts Academy (1.1 Years)

- Managed kitchen operations effectively during project showcases and catering events.
- Gained valuable food handling knowledge, understanding best practices for sanitation and food safety.
- Researched emerging food trends, aiding menu enhancement strategies within academic settings.
- Participated in events connecting with community members through culinary showcases.

LEADERSHIP & AWARDS

- Dean's List, Culinary Arts Academy, 2022
- Winner, Local Culinary Competition, 2023

EDUCATION

Culinary Arts Diploma

Culinary Arts Academy 🎓 GPA: 3.8 📅 2023 📍 Redmond, WA

Coursework: Food Safety, Recipe Development, Asian Cuisine, Customer Engagement

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2023
- CULINARY INSTITUTE CERTIFICATE 📅 2023

TECHNICAL SKILLS

- **Culinary Equipment:** Knives, Griddles, Woks
- **Cooking Techniques:** Stir-Frying, Steaming, Braising
- **Food Inventory Systems:** FIFO, NEIV, Order Point
- **Sanitation Protocols:** HACCP, SSOP, SOP
- **Menu Development Platforms:** MenuCalc, Green Chef
- **Nutritional Standards:** USDA Guidelines, WHO Recommendations
- **Customer Feedback Systems:** Zomato, Yelp, Proprietary Surveys
- **Catering Management:** EventBridge, Whova, Gather
- **Ingredient Sourcing Tools:** Supplier Databases, Co-op Networks, Local Markets
- **Kitchen Technology:** Smart Ovens, Digital Thermometers, Strainers

PROFESSIONAL AFFILIATIONS

- Member, Culinary Student Association, 2022-2023
- Volunteer, Community Soup Kitchen, 2021-2022

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST