

# Tariel Altynbek uulu

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Skilled Sushi Chef and restaurant professional from Azia Restaurants, adept in kitchen staff supervision and guest interaction. Demonstrates exceptional food safety and creative thinking to enhance dining experiences. Proven leadership in ensuring customer service excellence and efficiency in order management.

## Experience

MAR '20 - AUG '22

### **Sushi Chef** | Azia Restaurants, Warsaw, Mazowieckie

- Inspected and maintained product quality to achieve company standards.
- Trained new staff members on proper preparation techniques for sushi dishes.
- Prepped finfish, shellfish and fresh produce items to use in sushi.
- Maintained a clean and organized workspace, ensuring all ingredients were fresh and properly stored.
- Consistently provided positive feedback to motivate fellow team members.
- Kept workstation and area neat and clean to maximize health and safety.
- Acknowledged, greeted and engaged guests to foster welcoming environment.
- Assembled custom sushi rolls to meet customer specifications.
- Supervised junior chefs during their shift, providing guidance when needed.
- Exhibited proficiency in various cooking techniques such as grilling, steaming, frying and baking.
- Communicated customer comments and requests to management to drive satisfaction.
- Utilized excellent customer service skills to ensure patrons had an enjoyable experience in the restaurant.
- Adapted quickly to changing orders, ensuring accuracy and timeliness of delivery.

MAY '18 - SEP '18

### **Restaurant Waiter** | Aqua Resto Bar, Cholpon-Ata, Ysyk-Kul

- Demonstrated excellent customer service skills by promptly taking orders, delivering food and beverages, and addressing any customer concerns or complaints.
- Greeted patrons at assigned tables and promptly addressed questions and requests.
- Greeted customers and provided menu information to create a positive dining experience.
- Performed opening and closing duties such as setting up the dining area, restocking supplies, cleaning dishes and silverware.
- Managed difficult situations professionally by remaining calm under pressure.
- Multi-tasked effectively while managing multiple tables simultaneously during peak hours.
- Accurately recorded orders and partnered with team members to serve food and beverages in a timely manner.
- Promptly responded to guest inquiries regarding menu items or special requests.
- Explained menu descriptions, preparation methods, and portion sizes to assist in decision-making.

- Suggested items based on expressed guest preferences.
- Developed strong relationships with regular customers by remembering their preferences for food and drinks.

## Education

JUN '20

### High School Diploma

Chyngyz Aitmatov, Bishkek GPA 5.0

### Bachelor in Business

Vistula University, Warsaw

## Skills

Kitchen Staff Supervision

Portion Control

Food Safety

Guest Interaction

Inventory Management

Customer service

Time management

Attention to detail

Performance Improvement

Order Management

Problem and Complaint Resolution

Team Leadership

Decision-Making

Creative Thinking

## Languages

Russia

Native

Turkish

Native

English

Fluent

Ukrainian

Advanced

Kyrgyz

Native

Polish

Intermediate