

Firstname Lastname

Galsanjamts Gantumur (Jay)

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- **Education**

- Jefferson High School Jefferson, OR
- San Francisco City College San Francisco, CA
- Associate degree- Computer Science Attending Online

- **Experience**

- **Hana Japan Steak Seafood**

- Hibachi Chef/ Kitchen helper (2018-19) Dublin, CA
 - ❖ Culinary Expertise, Grilling, Sautéing, Frying
 - ❖ Entertainment Skills, Showmanship, Utensil Flipping, Creating Flames, Food Artistry
 - ❖ Customer Interaction, Engaging Conversation, Jokes and Entertainment, Customizing Dishes
 - ❖ Menu Knowledge, Familiarity with Sauces and Seasonings, Accommodating Preferences, Adapting to Dietary Restrictions
 - ❖ Cleanliness and Hygiene, Maintaining a Clean Work Area, Adhering to Hygiene Standards
 - ❖ Teamwork, Collaborating with Other Chefs, Ensuring Smooth Operations

- **Jinju Sushi**

- Sushi Chef (2019-21) Sacramento, CA
 - ❖ Knife Skills, Precision Cutting, Filleting Fish, Slicing Vegetables
 - ❖ Seafood Knowledge, Identifying Freshness, Handling and Preparing Various Fish and Shellfish
 - ❖ Rice Preparation, Perfecting Sushi Rice, Seasoning with Vinegar, Sugar, and Salt
 - ❖ Rolling Techniques, Maki (Roll) Rolling, Nigiri (Hand-Pressed) Making, Sashimi (Thin Slices) Arrangement
 - ❖ Presentation, Artistic Plating, Attention to Aesthetics, Creating Appealing Sushi Displays
 - ❖ Creativity, Developing Unique Sushi Creations, Experimenting with Flavors and Ingredients
 - ❖ Customer Service, Interacting with Customers, Recommending Sushi Combinations, Addressing Customer Preferences
 - ❖ Understanding Traditional and Contemporary Japanese Cuisine, Balancing Flavors and Textures, Adapting to New Ingredients and Techniques

- **Kobe Seafood & Steakhouse**

- Head Sushi Chef (2021-23) Redding, CA
 - ❖ Leadership, Managing and Leading a Sushi Kitchen Team, Overseeing Daily Operations, Training and Mentoring

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Junior Sushi Chefs

- ❖ Menu Development, Creating and Developing New Sushi Dishes, Designing Specials and Seasonal Offerings, Ensuring a Diverse and Attractive Menu
- ❖ Quality Control, Maintaining High Standards of Food Quality, Ensuring Freshness of Ingredients, Monitoring Plating and Presentation
- ❖ Sourcing and Procurement, Establishing Relationships with Suppliers, Selecting and Purchasing High-Quality Ingredients, Managing Inventory
- ❖ Problem-Solving, Handling Unexpected Challenges, Quick Decision-Making in a Fast-Paced Environment, Resolving Issues in the Kitchen
- ❖ Cleanliness and Hygiene Standards, Enforcing Strict Sanitary Practices, Ensuring Compliance with Health Regulations, Maintaining a Clean and Organized Kitchen

- **Skills & Interests**

- Fluent in Mongolian, Russian, and English
- Effective written and verbal communication skills
- Enjoys experimenting with new recipes
- Accomplished in preparing dishes from various cuisines
- Enjoy playing basketball, esports, and hiking.