

# PHENG KHANG

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## PROFESSIONAL SUMMARY

Worked in the restaurant industry for 5 plus years but still yearn to learn more. Over these years I've learned multiple skills and have been able to maintain a responsible and professional work environment for my staff and myself. I am very hard working and dedicated to my work and will always provide customers with my best. I am very easy and enjoyable to work with, I can provide stability and ensure work will be done while I am on shift. During that time I also pursued sushi and I am continually learning more as I go.

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## WORK HISTORY

**Sushi Sous Chef, 02/2024 to 08/2024**

**Hello Temaki - Elk Grove, CA**

- Prepared high-quality seafood, rice and ingredients for sushi.
- Contributed to a safe, clean work environment by adhering to strict food safety guidelines and maintaining a spotless workspace at all times.
- Pleasantly welcomed patrons entering sushi bar, offering to explain menu options.
- Trained kitchen staff to perform various preparation tasks under pressure.
- Used various types of knives, hand tools and utensils to fillet fish in preparation for sushi.
- Trained others to cut fish and vegetable and plating.
- Managed inventory effectively, reducing waste while ensuring the consistent availability of necessary ingredients for daily operations.
- Worked with head chef for new daily and weekly specials.

**KITCHEN MANAGER, 08/2019 to Current**

**Koshi Eats - Sacramento, USA**

- Trained new staff in kitchen operations, procedures and food prep standards
- Handled inventory for FoH and BoH
- Understanding how to do Foh, BoH and sushi bar
- Scheduling staff
- Quality Checking produce and ensuring freshness
- Maintaining profit margins understanding both cost control and labor expenses
- Participated in ongoing training to enhance own job skills and knowledge

## CONTACT

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## SKILLS

- Kitchen Management
  - Quality Assurance
  - Supply Ordering
  - Inventory Management
  - Staff Supervision
  - Effective Communication
  - Portion Control
  - Knife Skills
  - Continuous learning
  - Multitasking and Organization
  - Staff Training and Development
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- Troubleshoot minor problems and reported larger technical issues
- Performed general maintenance and repair
- Ordering supplies for FoH, BoH, and sushi bar.
- Improved kitchen efficiency and work flow.

### **SUSHI CHEF, 02/2023 to 05/2023**

#### **Kru Ghost Kitchen - Sacramento, USA**

- Inspected and maintained product quality to achieve company standards
  - Learned proper fish cutting techniques
  - Prepped fish and fresh produce items to use in sushi
  - Maintaining line prep and knowing ins and outs of inventory
  - Dealing with customer allergies using proper cleaning to ensure no cross contamination
  - Maintained a clean and organized workspace, ensuring all ingredients were fresh and properly stored
  - Kept workstation and area neat and clean to maximize health and safety
  - Maintained knowledge of sushi menu and ingredients to offer optimal entrees and food items
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## **EDUCATION**

### **High School Diploma, 06/2019**

#### **C.K McClatchy Highschool - Sacramento**

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## **REFERENCES**

- Andy Tran, Koshi Eats, Head Sushi Chef, (916) 430-2074, sjkhmaix@aol.com
  - Jim Wong, Koshi Eats, Owner, (916) 769-8578, jwong5118@gmail.com
  - Yoshi Imai, Hello Temaki, Head Chef. (916) 508-4795
  - Ann Le Hoang, Hello Temaki, Owner (916) 544-2498
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