

**Tuan Le**

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**OBJECTIVE**

Seeking a position that allows me to utilize kitchen experience and showcase my managerial skills

**SUMMARY OF QUALIFICATIONS**

- Over 3 years kitchen experience
- 2 years of managing a team of 20+ employees
- HACCP Seafood Certified by The MN Department of Agriculture
- Comprehensive knowledge of sushi rolls and extensive knife skills
- Experienced in managing labor and food costs

**RELATED EXPERIENCE****Sushi Avenue****Catering Operations Manager**

May 2009 – Current

- Oversee staff for efficiency and safety
- Inventory control and ordering
- Ensures procedures follow the guidelines instituted in our HACCP plan
- Receive and resolve customer complaints and followed up according to company procedure
- Maintain compliance with federal, state and local agencies regarding safety and environmental related issues
- Direct meetings to discuss food safety and changes in operation
- Provide reports concerning employee hours, schedule, food costs and violations
- Schedule and coordinate catering events
- Hiring, performance evaluations and termination of employees
- Maintained a positive work environment
- Sales and Marketing

**Blue Fin Sushi****Server**

July 2006 – September 2008

- Greets and seats guests
- Accurately and quickly take orders
- Answer questions about cooking methods, menu items, specials and prices
- Prepare and/or deliver food, beverage and dessert orders in a timely fashion