

## An Ton Truong

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### Education

**Cherry Hill Highschool East**

**Cherry Hill, NJ**

Sep 2024-Present (graduating June 2028)

Relevant Coursework: FRENCH 1, ROBOTICS, DESIGN/BUILD 1,2

### Experience

**Korea Taqueria**

**Philadelphia, PA**

**Fishtown Location**

May 2025 – October 2025

**Line Cook**

- In charge of prep for daily service and large-scale catered events, consistently supporting 100+ restaurant covers and 200+ guest functions.
- Oversaw operations across multiple stations at a time, including Garde Manger and Plancha, optimizing station workflows and maintaining exceptional standards during peak service periods.
- Trained and developed new team members in kitchen procedures, service execution, and cooks going to all stations (Fry, Plancha, Garde Manger, FOH),
- Contributed to the successful launch of the Fishtown location, earning promotion from dishwasher to managing a station in under one month.

**CHAR**

**Philadelphia, PA**

**Line Cook/Garde Manger**

October 2025 – Present

- Managed the Garde Manger station during service, preparing and plating small plates and desserts while maintaining quality and timing standards.
- Executed daily kitchen prep across all areas, including sauces, dressings, desserts, grinding/prepping meat, roasting, dough preparation, family meal, and other foundational kitchen tasks.
- Developed and maintained the restaurant's first recipe book by documenting, organizing, and printing standardized recipes for existing and new menu items.
- Assisted with menu development and research & development, collaborating with the chef to create and refine a featured pizza special from concept to product.
- Oversaw inventory organization and storage management for garde manger, regularly reorganizing dry storage and walk-in areas, conducting inventory checks.

### Skills & Interests

**Technical:** Slack, Toast, WhenIWork, Square

**Language:** Preferred English, Vietnamese, Minor French

**Summary:** Looking to eventually work at a michelin level, interested in fine dining, sourcing ingredients, and the overall greatness that comes with being honed at that level.