

# HyeSook Kim

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## Employment History

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- 07/2019-Present **Goodale Station** – Columbus, Ohio  
Sous Chef
- Launched restaurant with executive chef
  - Assisted in creation of menu items
  - Supervised daily kitchen operations
  - Trained kitchen staff
  - Oversaw quality control and managed kitchen inventory
- 07/2015-06/2019 **The Refectory Restaurant** – Columbus, Ohio  
Line Cook – Sauté, Sauce, Pantry, Dessert, and Banquet
- Mastered cooking and preparation for multiple kitchen stations
  - Developed and prepared specials and contributed to menus for special events
  - Managed courses for banquets
  - Trained new employees in Sauté, Sauce, and Pantry
- 03/2012 – 06/2015 **Sheraton Downtown Phoenix** – Phoenix, Arizona  
Chef de Partie, Cold Kitchen
- Managed the day-to-day operations of the kitchen and coordinated food production schedules
  - Planned and directed food presentation
  - Completed daily food orders based upon scheduled banquet events and projected levels of businesses
  - Checked freshness of food and ingredients
  - Trained and managed kitchen staff
- 03/2011 – 04/2012 **Bourbon Steak / Fairmont Scottsdale Princess** – Scottsdale, Arizona  
Line Cook – Pantry and Classics
- Prepared appetizers and main entrees, with an emphasis on fine details and presentation
  - Conducted quality control
  - Contributed to the development of new dishes
  - Trained pantry line cooks
- 02/2011 – 03/2011 **Fairmont Scottsdale Princess** – Scottsdale, Arizona  
Extern
- Trained at various workstations
    - Grill and oven – preparation of main dishes
    - Salad and fruit – Plating and prepping
    - Sauce and soup

## Education

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- 07/2010 – 05/2011 **Le Cordon Bleu** – Scottsdale, Arizona  
College of Culinary Arts  
Certificate in Le Cordon Bleu Culinary Arts Program

### Areas of Study:

- |                                     |                                      |                          |                     |
|-------------------------------------|--------------------------------------|--------------------------|---------------------|
| • French Classical Cuisine          | • Cuisines Across Culture            | • Classical Knife Skills | • Baking and Pastry |
| • Volume Food Preparation           | • Intro to Stock and Sauce           | • Basic Food Science     | • Charcutier        |
| • Measurements, Formulas and Recipe | • Understanding Commercial Equipment | • Food Sanitation        | • Butchery          |
|                                     |                                      | • Cost Control           |                     |

- 03/2000 – 02/2005 **Dong-A University** – Busan, South Korea  
Bachelor of Arts in Business Management

## Certifications

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**National Certifications in Japanese, Chinese, Korean and Blowfish Cooking** from the South Korean Government.