

# RALPH RONALD LU

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## PROFILE

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I am a determined individual who is passionate in Business Management and Culinary. With my experiences, knowledge, and skills, I am eager to collaborate with diverse and trained individuals to help the company succeed.

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## EDUCATION

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- Culinary Arts with Co-Op Diploma** Oct 2019 – Sep 2021  
*LaSalle College Vancouver, Canada*
- Portfolio: <https://www.lcieducation.com/en/portfolios/students/60726#fndtn-projects>
- Bachelor of Science in Business Management** May 2012 – Dec 2015  
*Ramon V. del Rosario College of Business, De La Salle University, Manila, Philippines*
- Involvements: Business Management Society, ENGLICOM

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## WORK EXPERIENCE

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- Dessert/Pastry Chef** July 2021 – Present  
*2 Guys With Knives, Vancouver, Canada*
- Comply with nutrition and sanitation regulation and safety standards
  - Undertake cooking & baking duties assigned
  - Leading and training team members
  - Follow production list created by head chef
- Baker** Jan 2021 – Present  
*Rosemary Rocksalt – Ironwood, Richmond, Canada*
- Mixing, preparing and baking and arranging display case for bread and pastries
  - Opening the bakery every morning and ensuring all baked goods are completed on time for opening
  - Monitoring and reporting inventory levels
- Sales Advisor** Nov 2019 – Present  
*Purdy's Chocolatier, Richmond, Canada*
- Achieved an average of 90% of my daily sales goal helping the branch placed 4<sup>th</sup> on overall monthly sales within the district of Metro Vancouver
  - Received inventories and acknowledged delivery orders in the inventory system
  - Trusted in training new employees and checking quality of products
  - Counted end of day sales, ensured that cash is balanced, and handled daily bank deposits
  - Assigned in working at the main warehouse handling shipping and directly communicating with major shipping carriers increasing the overall output by 170% of the normal output
- Chef de Partie** Sep 2017 – Aug 2019  
*The Fat Cow Bistro, Davao, Philippines*
- Preparing, cooking and presenting high quality dishes and pastries
  - Assisting Head Chef and Sous Chef in creating menu items, recipes and developing dishes
  - Assisting with the management of health and safety & food hygiene practices
  - Monitoring inventory and waste control
- Board Member, General Manager** Jan 2016 – Aug 2019  
*Davao Elron Trading Corporation, Davao, Philippines*
- Achieved daily sales goals by managing advertisements, employee training, and proper scheduling of all orders from suppliers
  - Established a modernized accounting and sales system that enabled the company to reduce unnecessary costs by 20%
  - Generated reliable financial information and legal documents through accurate data entry for government compliance

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## CERTIFICATIONS

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- Food Safe Level 1** Feb 2019 – Feb 2024  
*Canadian Institute of Public Health Inspectors*
- Serving-It-Right Certificate** Jun 2020 – Jun 2021  
*Responsible Service BC*
- British Columbia Driver's License** Apr 2021 – Apr 2023  
*Insurance Corporation of British Columbia*