

Nang Ying Kyeinkham (Ying Jin)

Kitchen Supervisor · Sushi Chef · Nail Technician

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Hospitality professional with five years at the same sushi counter, promoted from line cook to supervisor. Manages a team of six, sets the standard for consistency and presentation on every plate, and keeps a high-volume station moving through service and catering events of up to 500 guests. Multilingual, nail technician, and a performer of Shan traditional dance at community events across the DC area.

CORE STRENGTHS

Leadership: Team supervision (about 6), staff training & onboarding, scheduling, opening & closing, workflow under volume

Culinary: Sushi preparation — nigiri, sashimi, and 20+ varieties of rolls; traditional Burmese and Shan cooking; knife skills, portion consistency, plating, station prep

Catering: On-site event catering — station setup and breakdown, large-format platter and tray production, scaling to event count, service timing

Operations: Inventory & ordering, food safety and sanitation, waste reduction, quality control, vendor coordination

Guest Service: Counter service, order accuracy, special requests and allergies, resolving guest issues in the moment

Beauty: Manicures & pedicures, gel application, nail art and hand-painted detail, tool sterilization, client consultation

LANGUAGES

Burmese — Native · **Shan (Tai Yai)** — Native · **English** — Fluent · **Spanish** — Conversational · **Chinese** — Conversational

EXPERIENCE

Seven Seas Sushi — Pikesville, MD

2021 – Present

Sushi Supervisor & Chef

- Promoted from line cook to supervising the sushi operation after establishing a record for speed and consistency on the counter.
- Supervise a team of six, handling scheduling, training new hires on cuts and plating standards, and coverage during peak service.
- Prepare nigiri, onigiri, sashimi, and over 20 varieties of rolls to a fixed standard — same cut, same rice weight, same shape — across hundreds of orders per service.
- Execute catering orders alongside regular service, scaling production for events ranging from 50-guest parties to gatherings of 500 and timing prep so everything leaves the kitchen at peak presentation.
- Work on-site catering events end to end — transporting product, setting up service stations and displays at the venue, preparing and serving to guests through the event, then breaking down and restoring the space afterward.
- Manage inventory and ordering for the sushi side, tracking fish freshness and rotation to control cost and minimize waste.
- Maintain food safety and sanitation standards across the station, including raw fish handling, temperature control, and cross-contamination prevention.

AMC Nails — Catonsville, MD

2026 – Present

Nail Technician

- Deliver full manicure and pedicure services, gel application, and custom nail art while building a returning client base.
- Consult with clients on design, shape, and color, translating a rough idea into a finished set within the appointment window.
- Maintain sterilization and sanitation protocols for all tools and workstations in line with Maryland board standards.
- Pursuing Maryland nail technician licensure through the Board of Cosmetologists.

Maomamkham — Muse, Shan State, Myanmar

2015 – 2020

Cook — Family Business

- Cook traditional Burmese and Shan dishes for a family-run local food business, including hand-made noodles and meatballs prepared from scratch.
- Batch-produce to order for daily service and community events, holding recipes consistent across large quantities while supporting day-to-day operation of the business.

PERFORMANCE & COMMUNITY

Shan Traditional Dance — Washington, DC Metro Area

Lifelong practice

Performer & Instructor

- Perform Shan (Tai Yai) traditional dance at Burmese community festivals and cultural events across the DC area, including Tai New Year and Shan New Year celebrations.
- Featured in filmed performances with the Mahawan Foundation (Tai New Year 2112) and at Tai New Year 2113 in Muse.
- Teach traditional Burmese and Shan dance to new students, breaking down choreography, costume handling, and timing to drum and gong.