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| About me |
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| A seasoned and innovative culinary professional with over a decade of experience in the industry, seeking a challenging role to contribute culinary expertise, leadership, and creativity to an esteemed organization that values excellence.  Results-driven and highly skilled Executive Chef with a rich culinary background, specializing in [mention specific cuisines or areas of expertise]. A second-generation chef and military veteran with a passion for delivering exceptional dining experiences. Proven ability to lead culinary teams, manage high-profile establishments, and cater to discerning clients. |

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| Experience |  | Education |
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| Fig & olive Fine Diniing(Melrose)/West Hollywood, Ca | 2012-2013 | Greek/Med -Positioned as Line chef of this 3Star fine dining facility, providing gourmet Mediterranean and Greek cuisine.  -Managed operations for Both Hot & Cold lines for 6 months before being promoted to Jr. Sous  -Provided Dining experiences for Celebrity and High Class associates of the restaurant daily, due to its location. Founder & Chef | SixO1 Southern Table & Bar | 2015-2017 - Conceptualized, launched, and managed a successful restaurant in Jackson, MS, known for its Southern-inspired cuisine and exceptional dining experience.  - Maintained high standards of food quality and service, earning positive reviews from patrons and local media. Sodexo Senior Executive Chef | Jackson State University | 2016-2017 | Multi-cuisine - Led culinary operations, overseeing menu development, food preparation, and service delivery for a diverse campus community.  - CoPartner responsible for overseeing $18M account University dining account, with a mix of commercial, QSR, and residential dining.  - Spearheaded initiatives to enhance nutritional value in campus dining options, receiving accolades for promoting healthy eating habits.  -Accountable for a staff of +300 employees  **Executive Chef | The BMG Senior Health Facility, Oxford, MS | 2018-2019 | American**  - Managed all culinary aspects of a senior health facility, ensuring the provision of nourishing and flavorful meals tailored to residents' nutritional and dietary needs. To include, mela planning, catering & event planning, and Private Dining  -Over 100 senior and assisted-care citizens serviced daily.  - Implemented cost-effective measures without compromising quality, resulting in a streamlined culinary operation.  **Executive Chef | Oaxaka Mexican Asian Fusion | 12/2018 - 08/2019**  - Acquired and established client relations.  - Provided nutritional and dietary meal plans.  - Offered restaurant consulting and menu planning to dining experiences for clients.  - Created Oaxakan-inspired dishes and recipes for their Social Media Channels  - Transitioned into the private sector due to family necessity.  **Sous Chef | Sands Harbor Resort & Marina | 09/2019 - 12/2019**  - Managed evening staff (5-7 employees).  - Received, stocked, and ordered inventory.  - Assisted Executive Chef in menu creations.  - Established inventory systems utilizing leading POS systems.  - Built and implemented new menu items and recipes.  - Trained staff on kitchen and culinary procedures.  - Responsible for maintaining low food, labor, and waste costs.  **Private Chef | Self-Employed | 2019-Present**  - Tailored menus to individual preferences, executed exquisite dishes, and maintained the utmost discretion and professionalism.  -Traveled 3-4x per month across various states in the US, to provide continued services for NFL clients traveling during the season. (  Over 2 years.)  -Provided personalized culinary services to high-profile as well as private clientele. (which include Pitbull, The Marley Family, Future, Se Lavi Productions, Lil Baby, Major Sports Athletes from boxers to football players)  -Private sector clientele including billionaire families to government officials, requiring intimate, consistent, and exceptional services in both a professional or family setting.    **References**  Plenty Available upon request. (Disclaimer: Few of my clients have requested disclosure of services by signing an NDA. However, often times some services were booked via assistants, managers, or firms. |  | BA/UM Oxford,MSApril ’14 (have not completed) -Major: International Business Management/Corp-Business Admin.  -Minor: Military Science-Aviation/German (26hrs remaining)United States Army | 2005-2013 - Military Occupational Specialty (MOS) 92G- Food Services:  - Completed multiple Advanced Culinary Programs, demonstrating proficiency in a variety of cuisines.  - Provided private dining for high-ranking military officials, showcasing culinary skills in demanding environments.  - Secondary MOS 21B- Demolition Specialist:  - Executed responsibilities with precision and discipline, contributing to the overall mission success.  -Provided security and military entry services via 168th Eng. Brigade Television Appearances **MasterChef | Fox | 2012**  - Top-25 finalist, showcasing culinary talent and creativity under the mentorship of Gordon Ramsay.  -Competed against over 500 at-home and professional chefs in the US.(2 months)  **Utopia | 2013**  - Starred in the reality show, providing culinary expertise and support to housemates.(6 months)  -Produced by Fox Network, Survivor, and Big Brother Cert. & Honors - 08/2015: ServeSafe Food Protection Manager Certification, National Restaurant Association  - 09/2015: Youngest Chef & Restaurant Owner In MS, MSDOR |

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| Skills | | |
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| * Problem solving * Flexibility * Studious * Fine Dining Etiquette | * Communication * Organization * Inquisitive & Implemented | * Critical thinking * Collaboration * Accountability |

• Experience with interviewing, hiring, training, and managing kitchen staffs up to 300  
• Ability to maintain food/recipe databases. Accustomed to creating seasonal menus based on geographic location, local produce, and cost/profit analysis.  
• Ability to perform daily Ordering & Inventory via most major POS/Order directory systems.

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| Activities |
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| As a 2nd generation Chef, I have spent my entire life within the food industry. During my time in the Army, I cooked for soldiers in the field, commons, and privately for senior ranking officers and their families. I've studied various styles of cuisine from many regions in the world. I have the willingness to learn, yet the ability to teach when necessary.  Within the realms of culinary arts, I often find myself “creating”. I enjoy molecular gastronomy, and have become primarily plant-based. This blend of preferences often has me either reading, in the kitchen testing, or researching new things. Having professional experience within the Academic and Commercial sectors of culinary, I often seek out was to implement my newest ideas into those areas. This all leads to my ultimate goal in life, which is to open my own (non-profit)Community Culinary Institute. |