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| Aaron J Thomas | 3601Van Buren St. Apt 14.Hollywood, FL 33020 |
| 786.566.9311  |
| Management88@chefajthomas.com |
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| www.chefajthomas.square.site |

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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,MS April ’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. BrigadeTelevision 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 BrotherCert. & 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
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• 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. |