



AARON JOHN THOMAS

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PROFESSIONAL SUMMARY

Cuisine focused Executive Chef specializing in a spectrum of styles including traditional French, modern Italian, English and pastry. Trained in the South of France, Paris, Italy and London under Michelin Star and award-winning chefs such as Max Renzland, Jacques Abdou, and Andrew Hanson. The youngest Executive Chef in the UK to achieve two Rosette awards. KEY COMPETENCIES Creative, unique, and innovative cuisine and menu development, Operational Efficiencies/Vendor Management Specializing in Labor Control, Food Cost management, scheduling. Employee Management and Training

SKILLS

- Ingredients Selection
- Menu Planning
- Inventory Management
- Business Operations Oversight
- Performance Assessments

EXPERIENCE

Corporate Executive Chef (Ongoing role) April 2013 - Current

Cruisers Pizza Bar Grill | Orange, CA

In charge of New Menu Development over Multiple Locations

Developed recipes, menus, operating procedures, par levels, and training protocols

100% Scratch Kitchen included daily baked breads, variety of pizza crusts, sauces, etc

Hired and trained all Back of House staff

Trained Front of House staff on kitchen expectations and Food descriptions/sales

Responsible for Vendor Management and Cost Controlling measures

Worked in a consultant capacity only

Executive Chef July 2020 - October 2023

25 Degrees | HUNTINGTON BEACH, CA

- In charge of New Menu Development
- Creating menu options that would succeed through-out pandemic
- Developed recipes, menus, operating procedures, par levels, and training protocols
- Hired and trained all Back of House staff
- Trained Front of House staff on kitchen expectations and Food descriptions/sales
- Responsible for Vendor Management and Cost Controlling measures
- Execution of all daily kitchen operations
- Implementing new kitchen design
- Maintaining a below 24% food cost
- Keeping up with current trends and implementing changes

- Maintaining accurate prices to keep up with inflation

Executive Chef

April 2018 - January 2021

Therapy Restaurant

- In charge of New Menu Development
- Creating menu options that would succeed through-out pandemic
- Developed recipes, menus, operating procedures, par levels, and training protocols
- Hired and trained all Back of House staff
- Trained Front of House staff on kitchen expectations and Food descriptions/sales
- Responsible for Vendor Management and Cost Controlling measures
- Execution of all daily kitchen operations

Executive Chef/Food and Beverage Director

January 2016 - January 2018

The Horton Grand Hotel / Salt & Whiskey | San Diego, CA

- Oversaw an entire re-brand of the in-house restaurant at The Horton Grand Hotel
- Moved F&B operations from the red to the black for the first time in a decade
- Promoted from Executive Chef to first ever co-Executive Chef/F&B Director at this property
- Hired and trained a BOH and FOH staff that created and sold a bi-weekly rotating menu
- Responsible for Vendor Management, Cost Controlling measures, and Budget Reports

Chef De Cuisine, Executive Chef

October 2014 - January 2017

AVANT Restaurant, The Rancho Bernardo Inn, Wales | Rancho Bernardo, CA

- Best seafood dish: San Diego Food and Wine Fest
- Best Hotel Chef, San Diego: First Runner Up
- Handled all the needs of a large hotel property restaurant: interdepartmental and inter-property communication, ensuring consistency of product and service across multiple locations
- Working with executive chef to ensure a consistent food cost
- Working with the purchasing department for quality control and any price changes

EDUCATION

Institut Michel Guérard, Bordeaux, France

March 2000

REFERENCES

References are available upon request.