

# IVAN AGUILAR

## OBJECTIVE

To obtain an Executive Chef position where I can keep developing my culinary technique and training my team with the highest culinary standards while also working in conjunction with the financial departments to ensure strong and sustainable budgeting standards

## CONTACT

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## EXPERIENCE

GALE RESTAURANT; Charleston, SC; Chef de Cuisine/Consultant  
September 2020- Present

- Supported and consulted in re-opening Gale after pandemic
- Responsible for menu development and food costing
- Hired and trained staff on restaurant standards
- Helping to reconcept and rebuild as part of Covid readjustment

Pinot Noir Group; Charleston, SC; Executive Sous Chef  
August 2019- September 2020

- Hired as Sous Chef for Sipango Restaurant (Closed with covid)
- Transferred to lead Stars Rooftop during closing and reopening
- Responsible for re-concepting restaurant during covid shutdowns
- Kept track of all inventory and ordering for 3 outlets

Parcel 32; Charleston, SC; Sous Chef  
November 2017- June 2019

- Helped open restaurant, create recipes, train line cooks, etc.
- Expedited and ran shifts as required
- In charge of all BOH ordering and walk-in organization
- Responsible for seafood break down and fabrication

1 Hotel Brooklyn Bridge; Brooklyn, NY, Sous Chef  
September 2016- November 2017

- Responsible for pastry budgeting for multiple outlets
- Prepared and plated desserts for 4 outlets
- Learned different pastry production and plating styles based on outlets and needs
- Responsible for all pastry Banquet Event Orders and production
- Trained and hired new employees

Amada NY by Jose Garces; NY, NY; Line Cook  
September 2015- September 2016

- Averaged over 600+ dinner covers daily
- Prepared food and set up station in line with restaurant standards

Aureole by Charlie Palmer; NY, NY; Line Cook  
November 2013- September 2015

- Michelin Starred restaurant
- First professional cook job

## ADMINISTRATIVE

Inventory	●●●●●●
Ordering/Invoicing	●●●●●●
Food Costing	●●●●●●
Menu Development	●●●●●●
Hiring/Training	●●●●●●
Multiple Outlets	●●●●○
Scheduling	●●●●○
BEO's	●●●●●●

## SAVORY

Knife Cuts	●●●●●●
Sauces	●●●●●●
Stocks	●●●●○
Proteins	●●●●●●
Seafood Butchery	●●●●●●
Meat Butchery	●●●○○
Breakfast	●●●●○

## PASTRY

Cake Decorating	●○○○○
Ice Creams	●●●●○
Mousses/Custards	●●●●●●
Chocolate Work	●●○○○
Breads	●●●○○
Doughs	●●●●●●
Sauces/Creams	●●●●●●

## FUTURE INTERESTS

- Managing multiple outlets
- Restaurant ownership
- In-house retail operations
- Learning FOH management
- Eventual Culinary Director role