

# AARON EDINGTON

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## Summary

Line Cook with 10 years of experience in high-pressure culinary environments. Skilled in preparing large volumes of food quickly and efficiently. Seeking to use culinary skills and expertise to prepare a special variety of dishes in a professional, rewarding environment.

## Highlights

- ServSafe certified
- Food handlers card
- High volume production capability
- Focus on portion and cost control
- Well-tuned palette
- Inventory management familiarity

## Accomplishments

Ensured freshness of food and ingredients by checking for quality, keeping track of old and new items and rotating stock. Estimated amounts and costs of required supplies, such as food and ingredients. Helped with preparation, set-up, and service for catering events. Planned menus according to employers' needs and diet restrictions.

## Experience

### CHEF /OWNER

08/2012 to Current

#### TASTE OF ACE CATERING

SACRAMENTO, CA

Developed variety of menu items catering to customers with food allergies and diet restrictions such as gluten-free and vegan items. Managed preparation and presentation of the desserts for all catered events.

### LINE COOK

04/2011 to 07/2014

#### SHARI CAFE

SACRAMENTO, CA

Assisted co-workers. Checked the quantity and quality of received products. Managed food and produce receiving process with 100% accuracy. Executed various kitchen stations and assisted with, meat, fish, saute or pantry

### LINE COOK

01/2009 to 04/2010

#### ORIGINAL PERRYS

Sacramento, CA

Assisted co-workers. Checked the quantity and quality of received products. Cleaned and prepared various foods for cooking or serving. Loaded dishwashers and hand-washed items such as pots, pans, knives. Performed dishwasher duties.

### LINE COOK (FINE DINING) CARMEL ROOM

03/2005 to 03/2006

#### RAMPART CASINO

Las Vegas, CA

Responsible for all kitchen operations such as banquet events, buffet lines, room service orders and hotel restaurant. Developed popular daily specials with personally sourced ingredients for broiler and saute stations.

### PRODUCTION COOK (BUFFET/BANQUET

01/2005 to 06/2006

#### RAMPART CASINO

Las Vegas, CA

Developed popular daily specials with personally sourced ingredients for broiler and saute stations. Responsible for daily set up of five stations. Frequently switched between positions as Cold Food prep, Soup Station Chef and

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3.5 years  
Charles Jones - Culinary