

Richard Aiello

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Focused on providing a well known food service company with a balanced and professionally trained Chef. A Culinary Arts enthusiast with 18 years experience in the food and beverage industry offering strong hands-on supervisory skills with the knowledge to generate bottom line revenue for the division.

Core Competencies

- ❖ Kitchen Management
- ❖ Menu Design
- ❖ Inventory Control
- ❖ Purchasing
- ❖ Special Event Coordination
- ❖ Multi Tasking Capabilities
- ❖ Team Member Evaluations
- ❖ Strong Organization Skills
- ❖ Inter-Departmental Communication Skills
- ❖ Quality Assurance
- ❖ Attention to Detail
- ❖ Team Member Motivation

Experience

Sodexo – Piscataway, NJ Ericsson Technologies

June 2015 - present

Executive Chef

- Supervise staff of 8 full time employees
- Place weekly orders with 8 mainline vendors and distributors
- Lowered food cost by 10% by effective use of PAM program
- Re-opened a popular action station that was closed for two years and was able to charge a higher price point for an additional entree which help drive daily revenues.
- Well versed in SMG and The Market Connection

Sodexo – Bridgewater, NJ Sanofi Pharmaceutical

March 2014 – June 2015

Sous Chef

- Responsible for all duties of the Executive Chef in his absence
- Making sure staff is wearing and using their personal protective equipment at all times ie: cut glove
- Ensuring the kitchen is cleaned and organized to the highest level
- Managed hotline operations that served main café, satellite café, and coffee shop

Compass Group - Flik International– Rahway, NJ Merck

October 2011 – March 2014

First Cook

- In charge of daily operations of the busiest and highest grossing station in the cafeteria including maintaining a safe and sanitary kitchen
- Handled food ordering and inventory for the entire kitchen during construction months while the Executive Chef was stationed at another location

Morris County Country Club – Florham Park, NJ

June 2012 – October 2014

Bartender/Catering Chef

- Assisted members with drink and food orders using Pos system
- Evaluates client satisfaction by interacting during functions
- Regularly supported executive chef and his staff during large functions

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Shoprite Supermarket – Parsippany, NJ

June 2009 – September 2011

Tournant

- Directly worked with Sous Chef and Executive Chef in all areas of kitchen including menu creation and implementation of daily chef creations
- Co-managed catering functions of 500+ people including the LPGA '09, and the Food Network Food and wine show '11

Mayfair Farms – West Orange, NJ

October 2005 – April 2013

Bartender

- Create a positive experience for all weddings and corporate events with exceptional customer service
- Safely and responsibly served alcoholic beverages to all attendees of legal age
- Worked in a team environment
- Discussed new bar menu ideas and creations with bar manager to increase revenue and customer satisfaction
- Worked functions ranging from 20 to 900 people

Franks Pizza & Pasta – East Hanover, NJ

April 2007 – December 2007

Manager

- Responsible for all kitchen employees including scheduling and payroll
- Managed kitchen & restaurant operations
- Created restaurant marketing collateral for local businesses

Vesuvio Bakery & Café – New York, NY

May 2004 – May 2005

Manager

- Responsible for all daily kitchen and restaurant operations
- Planned and executed all off-site catering events to generate external revenue

Certifications

Food Handlers Certificate NY

Serve Safe Acquired 2015

MICROS

TIPS 2015

Education

Institute of Culinary Education, New York, NY

Culinary Arts Certification December 2006 - Graduated with Honors

County College of Morris, Randolph, NJ

Associate Degree in Hospitality Management December 2002

Recommendations available upon request

Multiple Choice Test (1 point each)

- C 1) How much time should you take to wash your hands with soap?
a) 1 minute
b) 20 seconds
c) Time does not matter, water temperature does
d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
a) 45°F
b) 50°F
c) 40°F
d) 20°F
- D 3) Food handlers must always wash their hands
a) Before starting work
b) Switching between handling raw and ready-to-eat food
c) After going to the restrooms
d) All of the above
- B 4) The most important reason for having food handlers wear hair restraints is to
a) Prevent food from getting into food handlers' hair
b) Prevent food handlers from contaminating their hands by touching their hair
c) Keep the food handlers' hair in place
d) None of the above
- C 5) Which of these conditions requires immediate corrective action?
a) Packaged food items are stored at least 6 inches above the floor
b) Ice is being used to cool beef stew in a shallow pan
c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
d) Raw fish is stored above raw chicken in the walk-in freezer
- C 6) Bacteria grow best in the temperature "danger zone" which includes temperatures between?
a) 0°F and 100°F
b) 32°F and 220°F
c) 41°F and 135°F
d) 39°F and 178°F
- D 7) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?
a) Clean the cutting board with a wet wiping cloth
b) Turn the board over and use the other side
c) Rinse the board with running water
d) Wash, rinse, and sanitize the board prior to slicing the onions
- D 8) Which of the following is NOT an approved method to thaw potentially hazardous foods?
a) In a microwave oven
b) During the cooking process
c) Under cool running water
d) On a clean counter, at room temperature
- C 9) Wiping cloths stored submerged in a bucket of sanitizing solution are for:
a) Wiping spills only
b) Washing hands if the hand sinks are too far away
c) Sanitizing the blade of utensils such as knives
d) Maintaining moisture on the wiping cloth

36/40

90%

Grill Cooks Test

- E 10) Food-handling gloves must be changed frequently and also:
- a) After handling garbage
 - b) After every break
 - c) After picking things up off the floor
 - d) Between handling raw and cooked foods
 - e) All of the above
- C 11) A Julienne is:
- a) to cut food into 1 inch X 1 inch cubes
 - b) A cooking method using high heat
 - c) To cut food into 1/8 X 1/8 slices
 - d) A rough cutting method producing oblong shapes
- D 12) A gallon is equal to _____ ounces
- a) 56
 - b) 145
 - c) 32
 - d) 128
- B 13) How many cups are in a quart?
- a) 2
 - b) 4
 - c) 6
 - d) 8
- A 14) A Chiffonade is:
- a) To slice an herb or leafy vegetable into thin ribbons
 - b) To de bone a fish
 - c) Another name for parchment paper
 - d) To cook food in liquid, or at just below the boiling point
- A 15) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe
- a) 145° F
 - b) 135° F
 - c) 160° F
 - d) 180° F
- C 16) Which of the following explains the process of poaching?
- a) Poke poultry on the thickest part in order to make sure it's tender
 - b) To cook food in an oven that has reached 350° F
 - c) Cook gently in water that is hot but not boiling (160°-180°)
 - d) Submerge protein in boiling liquid to speed cooking time
- C 17) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?
- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
 - b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
 - c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
 - d) 2 oz of celery, 10 oz of carrot, 2 oz of onion
- C 18) Which of the following best describes braising?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly coved, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

Grill Cooks Test

- B 19) Which of the following best describes the process of Caramelization?
- a) To cook quickly in a pan on top of the stove until food is browned
 - b) Process through which natural sugars in food become browned and flavorful while cooking
 - c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
 - d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

- C 20) What temperature should chicken be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- B 21) What temperature should ALL ground meat be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- B 22) What temperature should fish be cooked to?
- a) 145°F
 - b) 155°F
 - c) 165°F
 - d) 175°F

- 23) What is a roux and what is it used for? (2 points)

Equal parts fat oil/butter & flour used to thicken
sauces

- 24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

To separate fat from whey which will increase smoke point
to use for sauteing

- 25) What are the 5 mother sauces? (5 points)

1. Esagnole
2. tomato
3. veloute
4. Hollandaise
5. Bechamel

- 26) What does it mean to season a grill and why is this process important? (3 points)

to help w/ the surface to keep non stick properties. to maintain
& keep in good condition

- 27) What are the ingredients in Hollandaise sauce? (5 points)

Egg yolks
vigan
clarified Butter