

# AARON HANNA

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## Objective

I am a self-motivated individual with more than 4 years of experience supporting kitchen operations. I am a quality focused and efficient sous chef that's adept to plating and preparing food in high energy, fast paced kitchens. I'm seeking employment with a company where I can bring strong supervisory food prep and organizational skills, in collaboration with a leading chef in the culinary industry.

## Experience

Private Dining Sous Chef, • 08/2014 – Present

Delancey Street Restaurant

San Francisco, CA

- Prepared and stored food prior to events to enable quick and easy service.
- Cook and plate all entrees at the event with attention to presentation, aesthetics, and plating techniques.
- Assisted with event set up, guest service, and tear down of the event.
- Performed with ease and efficiency under significant amounts of pressure.
- Ensured maintenance of proper cleanliness in all areas of back of house operations.
- Consistently monitored restaurant and took appropriate action to ensure that quality standards are met.

Sous Chef, • 08/2015 – Present

Delancey Street Restaurant

San Francisco, CA

- Performed monthly inventory duties, plate and recipe costs, and approval of menu designs.
- Served as floor manager and training Chef.
- Created systems to control spoilage and preserve foods.
- Exhibit thorough knowledge of foods, beverages, supervisory duties, and service techniques.
- Scheduled and directed staff in daily work assignments to maximize productivity.
- Conduct daily pre-shift and weekly meetings to optimize organizational efficiency.
- Supervised daily kitchen operations.
- Conducted employment interviews.

## Skills

I am a highly driven and disciplined culinary student with exceptional creative talent. I am knowledgeable in molecular gastronomy, classical French, international cuisines, as well as pastry work. I'm very resourceful, organized, and excellent with attention to detail. I would love to work in a restaurant where I can continue to learn and grow in the culinary world, while being able to create an interesting and unique experience for customers.

## Education

Monroe High School

2005 • High School diploma

## References

Available upon request.