

AARON A. LADINO

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OBJECTIVE

Obtaining a position where I can utilize my excellent customer service skills and selling techniques.

CAREER HISTORY

The Wild Blueberry Restaurant.

Ogunquit, Maine.

12/2014 - 12/2015

- Kitchen Assistant.
- Line Cook.
- Server.

Jonathan's Restaurant

Ogunquit, Maine.

12/2014 - 12/2015

- Prep Cook.

The Grand Tier Restaurant.

New York, NY

01/2016 - 04/2019

- Busser.
- Food runner.
- Fine dining style services.

America Society.

New York, NY .

04/2016 – 04/2019

- Work with the chef making food for Diplomats, Governors, presidents, and others.
- Work as a server in banquets for over 250+ people.

Analytical Flavor System.

New York, NY

05/2019 - 06/2022

- Research and development, OPS coordinator.

Fresh Julienne, inc . Catering Services.

New York, NY .

05/2014 - Present.

- Assisted the executive chef with food preparation.
- Assisted with set-up and breakdown for each event.
- Server.

Edith's Eatery and Grocery

Brooklyn, NY

09/2022 – 06/2023

- Server,
- Barista.
- Cashier.

Brookside Market, Cafe & Bistro.

Brooklyn, NY

08/2022 – 04/2024

- Barista.
- Cashier.

MAIN SKILLS

- Organize, detail-oriented, excellent salesperson, punctual, dedicated employee and learner.
- Extensive knowledge in banquets logistics.
- Basic knowledge in wine and spirits.
- Fluent in oral and written Spanish / English.

EDUCATION

Unidad Educativa Privada. Colegio Arauca.

Caracas, Venezuela.

Culinary Tech Center LLC.

New York, NY. 2016