

# AARON ALEX

Professional Chef

Email: hello@chefaaron.com | Phone: +33(0)456XXXXXX

Address: Nice 44455, France

## PROFILE

A passionate, dedicated and diligent Chef with vast international experience in high end settings. Aaron has extensive knowledge of fine dining within the superyacht industry and works to the highest standards in cuisine, safety and kitchen management. Aaron is able to adapt to any environment and can hit the ground running at short notice. Aaron is currently seeking a 2nd chef positions aboard a superyacht where he can learn and progress his career.

## EXPERIENCE

### **Private Chef - Dubai & St Lucia (07/16-Present)**

- Estate personal chef - family of 5 travelling between UE & Caribbean
- Provisioning & cooking for household plus extended family & regular guests
- Designing and developing healthy high end cuisine - day to day & entertaining

### **Head Chef - Household, West Palm Beach (03/13-07/16)**

- Menu planning & meal preparation for a high profile family of 7 at a large oceanfront estate
- Organizing a yearly charity event for 60+ house guests for a week's duration
- Managing the kitchen garden & planning seasonal meals with produce

### **Second Chef - 60m Med Based Superyacht (03/11-02/13)**

- Worked closely with Head Chef assisting with preparation & service
- Responsible for crew meals, maintaining the quality of a varied healthy menu
- Prepared all breads & pastries including fresh croissants each morning

### **Sous Chef - Award Winning Venue UK (11/10-02/11)**

- Day to day running of the kitchen & team in the absence of the head chef
- Participation in seasonal menu design & budget management
- Overseeing a team of 5 kitchen staff providing support, training & supervision

## EDUCATION

**BA in Culinary Arts**, Oakland College (2008-2012)

London, United Kingdom

## CULINARY SKILLS

**Seafood:** Expert Level

**Pastry:** Advanced Level

**Vegetarian:** Intermediate Level

**Asian:** Basic Level

**Mediterranean:** Expert Level

**Healthy Cooking:** Intermediate Level

## INTERESTS

Culinary research and food trends, reading, music, foreign languages (French and Spanish) and water sports.