

Aaron Harris

Houston TX
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EXPERIENCE

Rock N' Sandwiches, Houston— *Operations Manager*

March 2018 - March 2020

RNS is a local food truck company operating 2 concepts for late night and private events. I managed all aspects of operations, staffing, inventory, booking catering, etc. I Created a new menu and launched it to be our best yet. Streamlined all aspects of prep, work stations, ticket times, and customer experience. We have increased 20% each year since my hire.

Pass & Provisions, Houston— *Server*

February 2017 - May 2018

Worked under 2 prestigious chefs in a dual concept restaurant. Perfection was expected and we executed it daily.. We ran a small but highly trained team. Every aspect of the menu was vigorously studied on a weekly basis. We covered all the bases for the best fine dining experience. I was always a top seller of wine and small batch whiskeys.

Max & Zach's, Baytown TX — *Manager*

February 2016 - February 2017

A brief hiatus from restaurant life I managed employees in proper sales of electronic cigarettes. Managed inventory to meet customer needs. Set sales goals among staff and competitions to increase sales. Managed 4 of 5 shops with 25 employees to maintain consistency through our brand. We focused on sales techniques and customer relations.

Bourbon on Bagby, Houston TX- *General Manager*

February 2014- January 2016

Managed all aspects of the business. Staffing, payroll, inventory, draft wall and menu concept. Trained all staff with a new craft cocktail menu and fresh food menu. Trained all BOH staff in efficiency and food safety. I generated a youth crowd with college alumni parties and soccer club meetings. I achieved the highest grossing months of the business. Unfortunately the landlord sold the property ending our lease.

Mongoose VS Cobra, Houston TX- *Bartender*

May 2012- February 2014

Bartending with craft beer and classic cocktails. Recommending and understanding all 42 beers on tap as well as the weekly changes in our classic cocktails menu. I created new cocktails every week, other duties would include cleaning, entering tips, and opening/closing.

Education

- General Assembly

August-Nov 2021

Software Engineer Immersive

-Art Institute of Houston

August 2008 - 2010

Culinary Arts

-Lee College, Baytown TX

January 2011 - December 2012

Business Management

SKILLS

15 yrs BOH/FOH experience

5 yrs Management experience

Craft beer and cocktail knowledge

Fine dining service standards

Suggestive selling techniques

Team management

Inventory management and
recipe costing

Event/ banquet dining
management experience

Public Speaking

References

Angela Moore, GM
832.377.9466

Zach Jones, Business owner
281.739.4935

Andy Charlton, GM
832.278.5053

