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| Aram Haroutunian |
| 16 Deixler Lane, Hilton Head Island, SC 29928 |
| 843-301-8301 |
| aram@hargray.com |
| EXECUTIVE CHEF/CULINARY DIRECTOR /PRIVATE CHEFI am a creative and dynamic leader who is result oriented, brand focused, team-spirited and believes in producing the highest quality product possible. |
| Overview | Married 20 years. Two Children Wyatt (9), Sophia (5)33 years of Culinary Experience- Savory Cuisine, Pastry Arts, Bread Baking, Commercial Manufacturing. Owner of Nine Culinary Businesses- Restaurants, Gourmet Markets, Catering, and Food Manufacturing and Marketing Private Yacht Chef (Europe and Caribbean)Award Winning Cuisine- National and International Competitions |
| Areas of Expertise | * Various Savory Cuisines and Ethnicities for all around the world- Mediterranean, Asian, Spanish, African, European, Pacific Rim, Regional Continental US, Vegan, Vegetarian,
* Pastry Art and Design
* Artisan Bread Baking
* Executive/Executive Sous-Chef experience with million-dollar, upscale establishments
* Built and Developed- Three Restaurant Concepts, Three Gourmet Prepared Meal Concepts, Two Catering Companies and National Food Manufacturing Company- Clients- Whole Foods Markets, Trader Joe’s, Walgreens and COSTCO
* Successful catering experience (1,200+ people)
* Creative Menu Design, Recipe Formulation and Quality System Controls
* Maximizing kitchen productivity and staff performance
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| Experience-  | Seaside Specialty Foods, LLC | 2009 - Present |
| CEO/ Corporate Chef* Developing USDA Gourmet Salad and Entrée Concepts
* Selling Product Lines to Customers- Whole Foods, Trader Joes, Walgreen, COSTCO
* Overseeing all Marketing, Ordering, Supply Chains and Sourcing
* Responsible for all national sales accounts, presentations to buyers and product support
* Managing Partners and Profitability
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|  | Sandstone Restaurant, LLCMainly Sandstone, LLCSandstone South, LLC | 2005 - 2012 |
|  | CEO/ President/ Corporate Chef* Built and Developed Premium Boutique Catering Company
* Built and Developed two Prepared Meals Market and Bakeries
* Responsible for all creative culinary development, profitability, marketing, branding, quality and inventory controls, ordering and personnel.
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|  | ***Private Yacht Chef* – *Mediterranean and Caribbean*****Executive Chef**M/Y Monte Carlo, Sandra Lynn and Princess MarlaExecutive Chef for exclusive clientele. European and Caribbean ChartersClients Include- Pierce Brosnan, Celine Dion, Lee Scott (CEO Wal-Mart), Rodger Penske, Frank and Cathy Lee Gifford and Peter LynchCulinary Emporium  | 1997-2002 |
|  | President/ Corporate Chef* Mangoes & Manners; Mangoes Café on Main; Cifaldi’s Market and Bakery, A Catered Affair- Event Planning
* Managed 140 people and oversaw production of high-volume establishment for this multi-million dollar culinary group
* 225 Seat Restaurant, 5o Seat Upscale Fine Dining Restaurant; 3500 sq. ft. Gourmet Market and Bakery, and On-Off Premise Catering Company

**Additional Experience**Executive Chef –Red Fish and Alexander’s Restaurant 2002-2004* Responsible for all culinary operations for $6.5 million dollar restaurant group. Creative Controls, Ordering, Operations, Training and Quality Control

Atlanta Falcons Caterer- Arthur Blank 2003-Present* Responsible for all culinary and service operations for Falcons Group on Hilton Head.

Culinary Extern Trainer- Johnson & Wales, New England Culinary Institute* Trained aspiring young chefs in culinary school. Providing practical work experience in the field.
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| Education & Qualifications | Boston University, BA 1991Graduate: Bachelors of Arts, Pre-Law**National Honor Society****Sigma Alpha Mu Fraternity****Culinary Internships-** Inn at Sawmill Farm- Relis & Chateau, DiRona Award, Grand Award Wine Spectator, Mobil 4 Star, Executive Chef Brill WilliamsLa Vielle Maison- Boca Raton, FL- Relis & Chateau, James Beard, DiRona Award, Grand Award Wine Spectator, Executive Chef Jacky Pluton**Awards and Recognitions**Grand Award Winner, World Mega Yacht Culinary Championships – Pastry Arts 2002Runner Up- Perrier Joet –World Mega Yacht Culinary Championship- Overall- 2002Iron Chef Winner- Hilton Head Seafood Festival 2009Best Caterer Winner-Hilton Head, SC 2009Best New Fine Dining Restaurant in Southern , NH 1995One of three Chefs Selected for Julia Childs Life Time Achievement Ceremony- 1995**Personal**Expert Alpine Skier- 40 years PSI InstructorTae Kwon Do Instructor- Second Degree Black Belt, 2011 SC State Champion Weapons, Form and SparringOutward Bound Leadership School- Alumni- Wilderness Survival TrainingSTCW95- US Coast Guard Certification for Able Body SeamanAdvanced Open Water Diver- PADI |
| References & Supporting Documentation Furnished Upon Request |