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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 CHEF I 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 | | |
| 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 | |  |
|  | Sandstone Restaurant, LLC  Mainly Sandstone, LLC  Sandstone 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. | |  |
|  | ***Private Yacht Chef* – *Mediterranean and Caribbean***  **Executive Chef**  M/Y Monte Carlo, Sandra Lynn and Princess Marla  Executive Chef for exclusive clientele. European and Caribbean Charters  Clients Include- Pierce Brosnan, Celine Dion, Lee Scott (CEO Wal-Mart), Rodger Penske, Frank and Cathy Lee Gifford and Peter Lynch  Culinary 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. | |  |
| Education & Qualifications | Boston University, BA 1991 Graduate: 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 Williams  La 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 2002  Runner Up- Perrier Joet –World Mega Yacht Culinary Championship- Overall- 2002  Iron Chef Winner- Hilton Head Seafood Festival 2009  Best Caterer Winner-Hilton Head, SC 2009  Best New Fine Dining Restaurant in Southern , NH 1995  One of three Chefs Selected for Julia Childs Life Time Achievement Ceremony- 1995  **Personal**  Expert Alpine Skier- 40 years PSI Instructor  Tae Kwon Do Instructor- Second Degree Black Belt, 2011 SC State Champion Weapons, Form and Sparring  Outward Bound Leadership School- Alumni- Wilderness Survival Training  STCW95- US Coast Guard Certification for Able Body Seaman  Advanced Open Water Diver- PADI | | |
| References & Supporting Documentation Furnished Upon Request | | | |