

Aaron Dreyer

Culinary Arts Portfolio

Studied at Lasalle College Vancouver
Sept 2018 - Sept 2019

Classes Taken:

- Concepts and Theories of Culinary Techniques
- Sanitation and Safety
- Dimensions of Culinary
- Nutrition
- Management By Menu
- Food & Beverage operations management
- Sustainable Purchasing & Controlling costs

- Fundamentals of Classical techniques
- North American Regional Cuisine
- World Cuisine
- Intro to Baking
- Intro to Pastry
- Classical French Cuisine
- A La Carte Kitchen

- Practicum

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Why did you choose to join the culinary industry?

Like a lot of people I feel as though I've always been drawn to food; more than the taste I've always enjoyed how food brings people together, encourages the sharing of experiences and lifts their spirits. A career in the culinary industry is not something that had crossed my mind until very recently. I grew up in a comfortable home. I was a fine student, though I would often be quick to finish work and then be a disturbance in class; I always felt I could push myself further but was constantly held back by the pace of the classroom. I need to have work to do and have always done better in a fast paced or high pressure environment, boredom has always been my worst enemy.

Since dropping out of college I jumped from job to job, including starting my own successful food distribution company with aid from my family. However travelling to Canada meant shutting that business down. Without work but with time to think and indulge in my hobbies I've been blessed with time to really consider what I want to do. Although time is always limited. Getting older I decided to sit down and think seriously about what career I really wanted to pursue in order to feel a sense of fulfillment from my work.

I started by considering the hobbies and passions I truly enjoy in life and trying to choose a career which could keep me inspired. I've always been interested in the arts, I play a few instruments and sometimes paint or write poetry in my spare time. although the life of an artist is one where work is often scarce and money even scarcer. I've also been drawn to the sciences, especially physics and mathematics as they have the ability to test my mind and expand my vision. Finally, I suppose I have always wanted to do something which would bring happiness or relief to others; I've had a very blessed life already and I think it's important to give back, especially while I have time and energy.

After a small amount of deliberation I decided that I wanted to begin to pursue a career in the culinary industry. The high pressure environment allows me to work to my fullest. it is a creative industry which takes years of passion and dedication to learn and a lifetime to master and it allows me opportunities to provide and give back to people.

I may not know where I want to go in the future but I know that it is going to involve a career in the culinary arts. I've always had a deep passion for food and travel and am a very adventurous person. I know that a culinary career could unlock opportunities for me to work anywhere in the world, learning from great chefs from other cultures and perhaps being able to help people that really need aid.

Aaron Dreyer

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Summary:

Creative professional with extensive project experience from concept to development. Having started and run my own business I am very good at seeing the whole picture, knowing how to organize everything so that the client receives a final project that looks effortless to produce. While always focusing on trying to push the business forward by implementing fresh ideas and reviewing old ones

I've worked for myself and am capable of pursuing and completing goals under my own self motivation, however I have also employed a number of people and worked with them as a close team. A strong ability to keep people motivated and in a positive mood while achieving goals.

Skills:

- **Operations management**
- **Results-oriented**
- **Client focused**
- **Idea development and implementation**
- **Time management skills**
- **Detail oriented**

Experience:

- | | |
|--------------------|--|
| 10/2007 to 06/2013 | CEO : Vegan.co.uk
Built a vegan distribution company from scratch grew it into a profitable business which employed a small group of people
Sourced bespoke products and rotated stock
Website Administration: Stock, website updates, google adwords, SEO
Creating vegan friendly recipes which tied in with products for sale
Participation in a wide variety of trade fairs and public fairs
Maintaining social media profiles
Customer support |
| 08/2019 to 09/2019 | Apprentice Butcher : Pete's Meat's Butchery and Deli
Operating and maintaining the Deli
Helping out with general, low level butchery tasks to build experience base
Portioning and stocking shelves
Salad, soup, stock and sauce prep |

Education and Training

- 2008** **High School Diploma**
Redland Green sixth form - Bristol, England
Physics - B
Chemistry - B
Biology - A
Maths (Mechanics) - B
- 2016** **High School Diploma (Adult education.)**
South Hill Education Centre - Vancouver, BC
Got my high school diploma here so that I had relevant canadian qualifications.
- 2019** **Associate of Arts: Culinary Arts**
Lasalla College Vancouver - Vancouver, BC
- Certified - Sanitation And Safety (Food Safe BC.)**
Certified - Serving it Right BC
(Pending) - ITA Red Seal Level 1

Activities and Honors

Musician
Gardening
Travel
Cooking

Future Goals

Currently I have my sights set on getting into the field as quickly as possible. I'd like to travel and cook in the future but I know I'll need a few years of experience in the field before I start moving around.

I'll definitely look to go work with the butchers to gather some valuable experience and then eventually from there find work in a kitchen, somewhere with a good chef who can help teach me more about cooking.

Eventually I'll aim to get my next red seal qualification and then look to work with someone who has opportunities for me to travel and cook. Otherwise I'll look to create those opportunities for myself.