

# Aaron Dreyer

## Contact

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## Education

**2019** Associate of Arts:  
Culinary Arts  
LaSalle College Vancouver  
Vancouver, BC

**2016** High School  
Diploma (Adult  
education.)  
South Hill Education  
Centre Vancouver, BC

## Key Skills

Organization,  
Punctuality,  
attention to detail,

## 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.

## Experience

*08/2019 to 09/2019*  
**Apprentice Butcher • Pete's Meat's Butchery and**  
-Operating and maintaining the Deli  
-Helping out with general  
-Low level butchery tasks to build experience base  
-Salad, soup, stock and sauce prep

*10/2007 to 06/2013*  
**Vegan.co.uk • [Job Position] • [Company Name]**  
-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

## Training:

**Certified - Sanitation And Safety (Food Safe BC.)**  
**Certified - Serving it Right BC**  
**(Pending) - ITA Red Seal Level 1**