

# Chef Aaron LeRoi Hodge

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## SUMMARY

For five years since 2015 I have successfully operated my own personal chef services based in the heart of Napa Valley, servicing the north and east bay. I have and currently cater the best quality meals to professionals & fitness enthusiasts with rotating weekly menus. Providing one of a kind experiences to my guests is my passion and I have fortunately been able to express that passion into many dinner parties by tourists, wineries, and establishments for all types of events including weddings, birthdays, bachelor & bachelorette parties, etc.

From 2011 - 2014 At the Culinary Institute of America, I was taught and mentored by an expert team of world renowned chefs and professors with outstanding industry and education credentials. I gained extensive exposure and experience through the advanced culinary curriculum that is only offered at CIA. My education went beyond memorizing and executing foods, cooking techniques and recipes - I learned how to analyze foods, how to adapt them, and most important ... how to get creative with them. I am well trained in both classic and contemporary culinary methods and techniques and developed a strong understanding of how to prepare a wide variety of global cuisines, as well as, wine & beer pairing.

I have a passion for healthy, creative cuisine through two brands of Personal Chef Services & Personal Fit Cuisine (meal prep) concepts to provide busy professionals, tourists, professional athlete, wineries, and more with creative cuisine from my heritage, upbringing, and modern influences, such as Maryland (Where I was born), South Carolina (Mothers side), Caribbean (Fathers side), & California (Currently located in the heart of Napa Valley) through honest food to fuel everyday lifestyles as well as providing an ultimate culinary experience, as the "Napa Fit Chef".

## HIGHLIGHTS / SKILLS

- Knowledge of the personal chef/private catering business
- Maintain great quality of food
- Fast and capable of handling large projects as well as smaller intimate occasion
- Focused and disciplined
- High volume production capability
- Contemporary chef work
- Able to adapt quickly in new environments
- Cleanliness
- Communication skills
- Proper cooking techniques modern/classic
- Hard working
- Well-tuned palette
- Sense of urgency
- Problem Solver
- ServSafe Manager certified

## ACCOMPLISHMENTS

- Recipient of 2011 Glenelg High School Principal's Award for Exemplary Achievements (Only 13 graduates out of a class of 300 received this distinction)
- Lead member of Glenelg High School's Culinary Team (ProStart Curriculum). Achieved 3rd Place, 3rd Place, then 1st Place finish in the annual ProStart Competition.
- Successfully managed the culinary kitchens at the Culinary Institute Of America
- Successfully worked my way up quickly through all stations at the Artist Point Resort in Walt Disney World, serving 300-700 covers each night with a cohesive team.
- Successfully branched out on my own, traveling to Napa CA to continue pursuing my Personal Chef goals.

## EXPERIENCE

### ***2014 - Current***

#### ***Chef Aaron LeRoi Hodge, Napa CA***

##### ***Chef, Owner***

- **Chef Aaron LeRoi "Professional Personal Chef Services"** in various locations including Maryland, New York, California ([www.ChefAaronLeRoi.com](http://www.ChefAaronLeRoi.com)) - Specializing in Healthy Creative Cuisine and Personal Fit Cuisine.
- Preparing 150 - 250 meals weekly for busy professionals, fitness enthusiasts, etc.
- Professional Athletes in NFL, Olympic, & Mixed Martial Arts
  - Example Athletes: Antonio Brown (NFL Receiver), Karl Josph (Former Raiders Safety), Ryan Murphy (Olympic Swimmer)
- Rotating healthy weekly menu choices; fresh local ingredients; focused on catering real, naturally ingredients, that can improve health and promote good eating habits.
- Full Personal Chef Services with a wide variety of cuisine
  - Special Occasions, North Bay vacation rental occasions
  - Winery Events: Fontanella Winery (2015), Monticello Vineyards (2016), Italics Winegrowers (2017), Azur Wines (2018), Blue Oak Wine (2018), Quixote Winery (2018 - current), Strala Vineyards (2018 - current) , Estate 8-One Hope Wines (2018 - current), Flora Springs (2019), The Setting Inn Wines (2019)
  - Calistoga Ranch "Chefs Collective" An exclusive service for guests to experience a 5 course dinner in the privacy of their stay (2018 - current)

### ***2015 - 2017 (part-time)***

#### ***Dabba Restaurant & Food Truck, San Fransisco CA***

##### ***Lead Chef & Food Truck Manager***

- Helped create an Indian food based concept to bring Indian flavors with a California vibe to the masses.
- Worked under talented former French Laundry Chef "Walter Abrams", and a team of passionate individuals.

### ***2012 - 2013***

#### ***Artist Point Restaurant at Walt Disney World Resort, Orlando FL (school internship)***

##### ***Under Executive Chef Marco Chaves***

- Worked multiple stations (including pantry, fish, middle, sauce, and grill).
- Made significant contributions to assist kitchen to successfully serve thousands of dining guests during the busy 2012 Thanksgiving & Christmas Holiday season.

- Gained invaluable experience in a fine dining, high production kitchen (average 200-300 covers normally; 500-700 during holidays, 40+ hours/wk)
- Developed and maintained positive working relationships with others to reach business goals.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.
- Consistently provided professional, friendly and engaging service.
- Provided friendly and attentive service.
- Displayed enthusiasm and knowledge about the restaurant's menu and products.

### **2010 - 2011**

#### ***Cattail Creek Country Club, Glenwood MD (first culinary job)***

##### ***Culinary Apprentice Under Exec. Chef Tom Caswell***

- Gained solid professional experience running the private catering businesses
- Food preparation, cooking, carving, grilling, food plating and serving for buffets.
- 30 hours/week Consistently provided professional, friendly and engaging service.
- Followed all safety and sanitation policies when handling food and beverage to uphold proper health standards.

## **EDUCATION**

### **2011 - 2014**

#### ***Bachelor of Professional Studies: Culinary Arts & Business Management***

##### ***The Culinary Institute of America - Hyde Park, NY & Greystone St. Helena, CA***

- Had the opportunity to work with famed Chef Larry Forgione "The Godfather of American Cuisine" (father of Iron Chef Marc Forgione) Learning the true practice of sourcing local ingredients into the restaurant known as farm-to-table cooking. First experienced Napa Valley and the abundance of quality produce, all types of cuisine, and the buzz that makes Napa the mecca for food & wine.
- Gained extensive hands-on education in CIA professional kitchens and bakeshops, and in their award-winning student-staffed restaurants (including the American Bounty Restaurant, and Ristorante Caterina de' Medici, St. Andrew's Restaurant).
- Gained both back-of-the-house and front-of-the-house education under the guidance of the expert faculty and through a 5 month externship at Walt Disney World's 3rd signature premier restaurant "Artist Point" in Orlando, Florida at the Wilderness Lodge in Magic Kingdom.

### **2011**

#### ***Culinary Arts Interactive Courses***

##### ***L'Academie de Cuisine: Culinary Arts - Bethesda, MD***

### **2007 - 2011**

#### ***High School Diploma: Specialized Culinary Arts Academic Awards***

##### ***Glenelg High School - Glenwood, MD***

## **REFERENCES:**

Patrick Conelly (Quixote Winery): 707-529-3450

Laura Ray (Strala Vineyards): 707-339-2244