

AARON MANUYAG

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SKILLS

- Javascript
- Node.js
- React
- mongoDB
- PostgreSQL
- Git
- HTML
- CSS
- Client Engagement
- B2B Sales (Wholesale)
- B2C Sales
- Strategic Planning
- Hospitality Operations
- Team Management
- Instructional Training

EDUCATION

- **French Pastry School, 2011**
L'Art de la Patisserie, Chicago, IL
- **UCLA, Aerospace Studies, 2010**

RECOGNITION

- **Star Chef's Nominee**
Philadelphia, 2019
- **Best Baker in America**
Food Network, 2021
- **Top Pastry Chefs**
FabAZ, 2021
- **TM of the Month**
Loews Chicago Hotel, 2017
- **TM of the Month**
Loews Chicago Hotel, 2015

VOLUNTEER

- **Felicia's Farm, 2021-2022**
Cooked for the team committed to serving the community through culinary initiatives every month
- **Out in Tech Digital Corps, 2022-**
Built websites for under-funded LGBTQ+ non-profit organizations around the world

WORK EXPERIENCE

06/2022 - present **Freelance Software Engineer**
100Devs

- Collaborated with cross-functional teams of developers, UI/UX designers, and clients to deliver high-quality, tailor-made solutions
- Established a client-centric approach in web development, actively engaging with clients to comprehend business requirements and preferences
- Actively identified opportunities within the hospitality sector to integrate technology-driven solutions

Recent Projects

Trackle (mobile app) Encourages social well-being, cultural enrichment, and adventure milestones through well-curated checklists

K-Calc (web app) Digital tool for pastry chefs and bakers with four baking calculators and recipe storage with version control

PizzAAS (REST API) Based on the ingenious CATAAS API by Kevin Balicot, PizzAAS is a REST API for cheese-heads around the world

10/2019 - 05/2022 **Executive Pastry Chef**
Loews Ventana Canyon Resort, Tucson, AZ

- Collaborated with Sales, Banquet, and Finance teams to execute daily Food and Beverage operations
- Maintained budgeted forecasts, while achieving a year-over-year (YoY) revenue growth of 3-5% with a 24% Cost of Goods Sold (COGS)
- Managed a direct team of five employees and a broader team of 25 responsible for producing a revenue of \$15.3 million annually
- Conducted training sessions for the entire culinary team to further enhance their proficiency and professional development

02/2018 - 09/2019 **Bakery Director / Pastry Chef**
High Street Hospitality Group, Philadelphia, PA

- Implemented strategies and day-to-day workflows to consistently meet and surpass customer expectations
- Directed a team of 12 in a 24-hour operation, achieving a growth in wholesale revenue from \$100k to over \$300k
- Effectively grew the client account roster by 70% within a two-year period through relationship development and personalized engagement with clients
- Oversight of bakery and pastry operations for three restaurants, wholesale bakery, markets and catering services

06/2015 - 01/2018 **Pastry Chef**
Loews Chicago Hotel, Chicago, IL

- Guided a core team of two and supervised a larger team of 16, generating \$10.2 million in Food and Beverage revenue and COGS at a consistent 23%
- Enacted effective labor management strategies to meet standards resulting in a consistent revenue increase of 2-4% YoY
- Led customers through wedding and gala tastings, customizing products to align with customer needs, and ensuring the delivery of optimal solutions
- Cultivated strong relationships with vendors to ensure a reliable and cost-effective supply chain

09/2013 - 06/2015 **Baker**
Nico Osteria, One Off Hospitality, Chicago, IL

- Assisted in the development and expansion of the breakfast/brunch pastry menus and the production of all house bread for service
- Contributed to team performance and assisted in pastry production for the restaurant, banquets, and attached hotel