

Ariya Harmon

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SUMMARY

Passionate culinary professional with extensive hands-on experience in food preparation and kitchen operations. Skilled in upholding food safety protocols and working efficiently under pressure. Demonstrated history of successful multitasking while ensuring high-quality dish production. Proven ability to collaborate effectively with team members, enhancing the catering process and overall customer satisfaction. Eager to bring creativity and dedication to Culinary Haven Kitchen, contributing to a dynamic environment focused on exceptional culinary experiences and continuous personal development.

EDUCATION

Bachelor's Degree in Culinary Arts
University of Culinary Arts GPA: 3.8
Coursework: Food Safety, Menu Planning, Nutritional Science, Culinary Techniques

2026
Syracuse, NY

TECHNICAL SKILLS

- **Culinary Techniques:** Baking, Grilling, Saucing, Plating
- **Kitchen Equipment:** Ovens, Stoves, Slicers, Mixers
- **Food Safety Standards:** HACCP, ServSafe, FSMA
- **Catering Management:** Event Planning, Menu Customization, Supply Coordination
- **Team Collaboration Tools:** Trello, Slack, Google Workspace
- **Communication Tools:** Email, Phone, Messaging Apps
- **Preparation Methods:** Sous Vide, Roasting, Poaching
- **Inventory Control Systems:** POS Systems, Spreadsheet Analysis
- **Nutritional Standards:** Dietary Guidelines, Allergen Awareness
- **Personal Development:** Workshops, Skill-Sharing Sessions, Mentoring

SKILLS

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|--------------------|-------------------------------|-----------------------|-------------------------|
| • Food Preparation | • Kitchen Equipment Operation | • Cooking Techniques | • Menu Development |
| • Recipe Adherence | • Inventory Management | • Catering Services | • Ingredient Sourcing |
| • Customer Service | • Sanitation Practices | • Presentation Skills | • Workflow Optimization |
| • Time Management | • Team Collaboration | • Client Interaction | |

EXPERIENCE

Culinary Intern
Culinary Arts Academy

June 2025 - Present
Syracuse, NY

Contributed significantly as an intern, supporting culinary operations and expanding skillset in a fast-paced kitchen environment. Gained invaluable hands-on experience while collaborating closely with seasoned chefs.

- Engaged in preparing various dishes, applying recipes consistently to ensure quality and taste.
- Managed inventory by organizing supplies and tracking stock levels, promoting smooth operations.
- Actively participated in high-pressure catering activities, improving coordination and teamwork skills.
- Upheld cleanliness in the kitchen, establishing standards for organization and hygiene.
- Attended workshops fostering enhanced culinary techniques, including food safety practices.
- Acquired proficiency in kitchen equipment operation, ensuring adherence to safety protocols.

Kitchen Assistant
Fresh Start Café

January 2025 - May 2025
Syracuse, NY

Assisted head chefs in meal preparation, showcasing attention to detail while focusing on customer satisfaction. Developed strong teamwork and communication skills throughout this role.

- Supported daily meal generation aiming for excellence in presentation and flavor delivery.
- Facilitated bulk salad production, strictly following recipes to meet rising demand.
- Interacted with patrons gathering their feedback, bolstering service quality and responsiveness.
- Maintained an organized work station and cleaned kitchen facilities post-service, optimizing productivity.
- Learned bakery item portioning and display techniques, thus enhancing visual appeal.

- Collaborated continuously with the team; frequently sought mentorship in culinary artistry.

LEADERSHIP & AWARDS

- Dean's List, University of Culinary Arts (2024, 2025)
- Winner, Campus Culinary Competition (2025)

CERTIFICATIONS

- ServSafe Food Handler Certification 📅 2025
- Basic Knife Skills Workshop Certification 📅 2025

PROFESSIONAL AFFILIATIONS

- Member, Culinary Student Network
- Volunteer, Local Food Bank

LANGUAGES

- English (Native)
- Spanish (Intermediate)

ADDITIONAL INFORMATION

Work Status : Authorized to work in United States. No sponsorship required.

REFERENCES

AVAILABLE ON REQUEST