

Jon Aneson's Resume

Education

Business Management degree, Rutgers University, New Brunswick, NJ

Professional Associations

Retail / Food Service Chairman

NFSTF

PAC member

National Restaurant Association

PAC member

Florida Restaurant & Lodging Association

Palm Beach Chapter

Broward Chapter

Past Board Director

New Jersey Restaurant Association

Member

(RFMA) Restaurant Facilities

Management Association

Founding Member of RFMA Resources Committee.

This unique assemblage enhanced the resources available to members and was the preeminent resource for restaurant facility professionals

The Research Task Forces seek out research articles, videos, training courses, case studies, white papers, on any construction, repair, and maintenance, and food safety innovations, sustainability efforts, and new technologies

The Benchmarking Data Management Task Forces gather information on various subjects from ongoing company projects and share this data

Sponsor

Conservancy of Southwest Florida

Coordinated fund raising efforts with Restaurant community

Certified Historical Preservationist

New Jersey Historical Society

Experience

President & CEO

Sea Hawk Safety, LLC

2008 - Present

NYC ` Chicago ` Philadelphia ` St. Louis ` Dallas
Palm Beach ` Las Vegas ` Colorado Springs

Propeller of 21st Century Restaurant Technologies

SeaHawkSafety.com

Round Table Board of Directors

develop and validate food safety solutions
for our food and beverage colleagues
that reduce operational, regulatory. and compliance costs

The Sea~Gun

Patented Sustainable Automatic Bar Gun Cleaning System

Founding Director

The Maximilian Foundation

2014 - Present

Ocean County, NJ

Non-profit for the PREVENTION of Opioid Abuse
strengthening our children by combatting
self-destructive behaviors that foster adolescent insecurities

Together with former NJ Education Policy Director Gregg Edwards,
developed the SKILLS FOR LIFE high school program.
an after-school Apprenticeship Academy
for Food Safety Culinary and Management training
with part-time job placement during junior, summer, and senior years
so, students can graduate with careers and prepare for advanced learning

Restaurant Designer

Consolidated Building Services

1975 - Present

Naples. FL and Long Beach Island

Designed and built more than 70 restaurants
from the Planning Board to the Groaning Board
from NYC to Philly to the Jersey Shore
from Sarasota to South Beach

Director of Food Safety Sustainability & Design

Schmid Restaurant Group

1989 - Present

Greater Long Beach Island Area

The Dutchman's

Ott's Good Earth Garden

Mickey's Port of Call Pub


Designer & GM

The Madison

2001 - 2008

Burlington County, NJ

The Madison Pub
America's first GastroPub
Cafe Madison

America's first Waterfall  Bar

Chef-Owner
Sherwood Crossing Inn
1984-1989
Greater Princeton Area

Original Stage Depot between NYC and Philly
swankiest restaurant and night club near state capital
stunning backlit stained-glass windows
etched glass mirrors
blonde Inland Red cedar wood walls

Royal Canadian Barbecued Baby Back Pork Loin Ribs
Alaskan King Crab
Red Snapper Almondine
Smoked Alaskan King Salmon
Shrimp Stuffed Avocado Martini

Chef-Owner
The Clay Pot
1979-1983
US Route 1 on the Princeton border

Introduced to NJ
Royal Canadian Barbecued Baby Back Pork Loin Ribs

Regional Manager
Gladieux Corporation
1978-1979
Mid-Atlantic States

Liaison with NJ State Health Inspectors for the
Gladieux Food Service concessions for all the
NJ Garden State Parkway locations, as well as the
NJ Turnpike, then the busiest highway in the USA

Executive Chef for Commissary
The Macke Company
1976-1978
Edison, NJ

Integrated the acceleration of expanding concession food services
with their food, beverage, and confectionary vending operations
for the largest institutional feeding operation in the region

Because of experience with food safety programs
in college cafeterias, the company required me to focus
on the pharmaceutical accounts for the 27 divisions of J & J

General Manager

GINO's Hamburgers

1974-1976

King of Prussia, PA

Transitioned into fast food operation with 5-day work week
to pursue Business Management degree from
Rutgers University in New Brunswick

Gino Marchetti and Alan Ameche of the Baltimore Colts,
with the expertise of Louis Fischer, put together what
became the superior offerings of

* The Sirloiner (made from sirloin steak)

best American fast-food burger ever

* The Gino Giant (upgrade from Big Macs)

* The KFC franchise for all the Mid-Atlantic States

It began the focus on the food safety protocols
for soda fountains, such as soda calibrations and pest control

General Manager

Mayfair Farms

1973-1974

West Orange, NJ

Managed restaurants for Pals Family Restaurants.

Pals Cabin, and Mayfair Farms

Captain

The Manor

1968-1973

West Orange, NJ

Preeminent banquet operation in America
provided polished training by the first family of
American restaurateurs, the Knowles,
from the initial gourmet dinner dance
to the cost of a toothpick...
the pick, not the box

Trained and worked every position in the front
and the back of the house
from banquets to dining rooms to lounges
to production lines to chef preparation
to bakery to pantry to repair and maintenance
to laundry room to car jockey

Chairman of Food Committee

Montclair State University

1969-1972

Montclair, NJ

Food Committee was formed to integrate student input
into the school cafeteria food program with
Saga food service concession and school administration

As I was working in the largest independent banquet operation
in the USA at The Manor and was the student government representative
from the history department, the president of the SGA

asked me to lend a hand during the campus upheavals of 1969

Served on the board of directors of the Montclair Athletic Commission
in my capacity as Sports Editor of the student paper, and worked with the
kitchen staff of the school for the athletes after-practice dining