

# AARON PRADO

## Product Designer

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### OBJECTIVE

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(639) 480-8834  
aaronprado@gmail  
[My Portfolio](#)

Saskatoon, SK  
Canada

To effectively utilize my expertise in Figma and UX design principles, I am committed to developing innovative and impactful design solutions that enhance user engagement and improve overall product usability.

By meticulously balancing user needs with strategic objectives, I am dedicated to delivering exceptional design solutions that drive business success.

I intend to leverage my skills in user research, wireframing, prototyping, and interaction design to enhance product usability and customer engagement.

### EXPERIENCE

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#### Junior Product Designer, Freelance [2023 - Current]

Freelance Product Designer with a background in hospitality, leveraging user-centred design principles and industry insights to create intuitive digital experiences that seamlessly blend functionality with aesthetics..

#### Server, Hearth Restaurant [2023 - Current]

Supervise staff and ensure exceptional service, utilizing strong wine and food expertise. Collaborate with management on cost control, employee training, and operational efficiency to enhance customer experiences.

#### Owner/Head Baker, Your Local Boulanger [2021 - 2023]

Local French Bakery offering artisanal viennoiserie, croissants and bread using as local and organic ingredients as possible.

#### Baker/Line Cook, Detour Coffee/Dear Grain Bakery [2019 - 2021]

Line cook/sous chef for a busy cafe making almost everything from scratch and working with a variety of high-hydration sourdough breads.

#### Baker/Pastry Chef, Kouign Amann [2017 - 2018]

Traditional French Bakery/Patisserie serving a variety of specialized products, viennoiseries, croissants and baguettes.

#### Barista/Baker/Line Cook, Reciever Coffee Co. [2016 - 2017]

My role included baking, creation of menu & costing, ordering, daily specials, cooking, prep and product control.

## **Barman/Waiter/Barista, Trunk Diner [2013 – 2014]**

Popular downtown venue serving international food, beer, wine and coffee along with frequent functions.

## **Back of House Specialist, Apple Retail [2011 – 2012]**

Inventory stock control, Loss prevention, and customer interactions on the phone and in-store.

## **EDUCATION**

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### **Memorisely — Current**

Online UX/UI design course, including hands-on projects. Focused on user flow analysis, interface design, and prototyping.

### **Interactive Design and Technology**

Saskatchewan Polytechnic, Saskatoon, SK

### **CAP Certificate in Baking**

*Institute National de la Boulangerie et Patisserie (INBP) Rouen, France*

## **CERTIFICATIONS**

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### **Food Handlers Certificate**

City of Hamilton

### **Ontario Business License**

Government of Ontario

## **VOLUNTEERING & LEADERSHIP**

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The Kitchen Collective

Board Member

- A Not-For-Profit Commercial Kitchen

## **SKILLS & INTERESTS**

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Bilingual (English/French), customer Interaction, Figma, Framer, HTML/CSS, marketing, client retention, time management, leadership, teamwork, adaptability, project planning, wireframing, prototyping, user research, attention to detail, sales and upselling, problem-solving, financial management, word processing (e.g., pages), health and safety compliance, loss prevention, product control, inventory control, cash handling, excel, tech and gadgets, live music, cooking, travel, gaming, drawing, cycling.