

AARON PRADO

Product Designer

OBJECTIVE

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Saskatoon, SK
Canada
[My Portfolio](#)

Building on my customer-focused and entrepreneurial background, I see UX design as the next step in my career. I leverage my ability to balance user needs with business objectives to create impactful, user-centric solutions that enhance satisfaction and drive measurable success. My skills in user research, wireframing, prototyping, and interaction design enable me to deliver engaging and effective products in this dynamic field.

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..

Hearth Restaurant [2023 - Current]

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

Owner, Your Local Boulanger [2021 – 2023]

Owned and operated a French bakery specializing in artisanal viennoiserie, croissants, and bread. Focused on quality craftsmanship and sustainability by sourcing local and organic ingredients wherever possible. Oversaw all aspects of the business, including product development, operations, customer service, and financial management, while maintaining a strong community presence.

Experience in Hospitality and Culinary Arts

Experience in various roles within the hospitality and retail sectors, including management, baking, cooking, menu creation, customer service, inventory control, and staff oversight. Skilled in high-volume food preparation, specializing in sourdough and French pastries, along with expertise in business operations, cost management, problem solving and customer interactions.

EDUCATION

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 & LEADERSHIP

Food Handlers Certificate

City of Hamilton

Ontario Business License

Government of Ontario

The Kitchen Collective

Board Member

- A Not-For-Profit Commercial Kitchen

SKILLS & INTERESTS

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.