

Hunter Lee Satterwhite, III

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ATP Pilot & Pro Chef (still, at heart) Safe, efficient, detailed, reliable, caring and excellent CRM
Born and raised on Lake Gaston, VA/NC. Decades of professional and confidential customer service in aviation and hospitality. Management/hospitality experience in both public and private settings.

Qualifications & Education

- FAA ATP licensed - Type Ratings: BD500 (Airbus A220), G-V, G-IV, BE400, MU300
- FFDO (Federal Flight Deck Officer)
- CFI/CFII (current), First Class Medical (current), FCC International Radio License
- AOS degree in Business/Culinary Arts - New England Culinary Institute - Montpelier, VT
- Venture North Aviation - Duluth, MN and American Flyers - Santa Monica, CA
- Total Time 4000 Night 1300 Multi Engine 3100 PIC Total 1500
- Instrument 1000 X-Country 3200 Turbine Multi 3000 PIC 121 1000

Experience

Breeze Airways, Captain A220-300, Salt Lake City, UT February 2023 to Present

- Flying Airbus A220-300 Part 121 - Utilizing major teamwork skills at young airline
- Exceeding above and beyond pilot duties in every facet

Craft Charter, Miami, FL June 2022 to January 2023

- Flew Gulfstream G-IV Part 135 - Flew heavy N.A. routes including Canada, Mexico and Caribbean
- Startup charter company - Typical pilot duties/flight planning, as well as catering to clients needs
- Made sure catering was on board for all, food/beverage shopping, luggage handling, attending to any and all "First Class services and requests" to ensure this new company stood out from the rest

ATS/Gryphon Air, Goodyear, AZ September 2021 to May 2022

- Flew Gulfstream G-IV and G-V Part 135 - Most flights were ETOPS/International flights crossing all oceans, mainly at night for the Dept. of Homeland Security and other US Government agencies

Golden State Jet, Van Nuys, CA January 2021 to August 2021

- Flew Beechjet 400 Part 135 - Small charter company flying high profile guests. Did everything from cleaning the jet, provisioning, flight planning/filing, luggage handling, hangar chores and more

Playboy Mansion West - Chef de Partie, Beverly Hills, CA December 1999 to October 2017

- Private Chef to Hugh Hefner, cooked all cuisines for girlfriends/guests also, developed menus and managed large/small parties, oversaw food prep, top executive luncheons, 3 staff meals daily, etc

Owner & Executive Chef - Poké Perfect/Chef Airborne/Bowls LLC March 2010 to March 2018

- Opened 19 restaurants in Europe & USA from scratch, created concepts/food & beverage menus
- Hired/trained all staff, maintained 25% food cost and exceeded goals of all other budgets

American Flyers - Assistant to Director, Santa Monica, CA February 2009 to March 2010

- Aviation/customer service for full service FBO and flight school, instructor/student schedules, etc

International Yacht & Estate Chef (high-profile) June 2005 to March 2020

- Organizing parties, wine sommelier, provisioning in remote locations, serving demanding clientele