

# AARON T. PHILLIPS

*Geographer and former Head Chef. 24 years in professional kitchens, now applying that foundation to urban geography, political ecology, and food systems.*

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## EDUCATION

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**University of Georgia**, Athens, GA

B.S. in Geography, Minor in Environmental Design, Certificate in Urban Studies

*Expected May 2026*

Dean's List. Inaugural recipient of the Compass Award for Academic Perseverance (invited commencement speaker).

## SELECTED PROJECTS

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### **Urban Heat Vulnerability Mapping, Athens-Clarke County**

GIS-based heat risk analysis connecting surface temperature and tree canopy data to socioeconomic gradients across Athens neighborhoods. Framed urban heat as an environmental justice issue, identifying the populations bearing the greatest burden.

### **Global Commodity Chain Analysis: Vietnamese Cinnamon**

Traced Badia-brand cinnamon from producer communes in Yên Bái Province, Vietnam to Athens grocery shelves. Conducted primary research including direct contact with the importer, and produced a written narrative and Google My Maps visualization linking global supply networks to local food geographies.

### **Flood Frequency Analysis, French Broad River at Asheville**

Quantitative hydrologic analysis of USGS gage 03451500, covering 130 years of discharge records. Documented Hurricane Helene (113,000 cfs) as the largest flood in the gage's history and contextualized the event within long-term flood recurrence intervals.

### **Environment and People in the Holocene Atacama**

Synthesis paper integrating paleoenvironmental evidence (pollen records, sediment cores, preserved wood) with the regional archaeological record to trace how Holocene moisture shifts shaped human mobility, settlement, and subsistence across the hyperarid Atacama Desert.

## PROFESSIONAL EXPERIENCE

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**Head Chef and Catering Director**, The Last Resort Grill / LRG Provisions, Athens, GA    2000 to 2024

- Led kitchen operations for one of Athens's longest-running independent restaurants.
- Built and managed LRG Provisions, the restaurant's full-service catering arm, from the ground up. Oversaw logistics, staffing, menu development, and client relationships across high-volume service, events, and off-site catering.
- Managed teams of 10 to 20 across kitchen, service, and events.
- Developed sourcing relationships with regional producers, integrating food systems thinking into daily procurement.

## SKILLS

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**Spatial Analysis:** ArcGIS, QGIS, choropleth and heat mapping, flood frequency analysis, USGS stream data

**Research:** Qualitative fieldwork, commodity chain analysis, literature synthesis

**Food Systems:** Supply chain tracing, regional sourcing, food geography, political ecology

**Operations:** Kitchen and catering management, team leadership, budget oversight, event logistics

**Languages:** English (native), Spanish (intermediate)