

# Joel Richardson

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## SUMMARY

Driven team leader/member with a good attitude every day.

Proficient cook on all stations.

Fifteen years of proven leadership and management positions that include supervising both BOH and FOH staff.

Problem solver and follower of procedures.

Working independently according to policy while also working closely with team members and management.

## WORK EXPERIENCE

### Lyft

*Driver* 2018 – 2019

- Transportation of customers to and from their desired destinations
- Always striving for the best guest satisfaction
- Provide superior customer service with a sense of urgency and safety

### The Fainting Goat

846 Broadway, Denver, CO 80203

(303) 945-2323

*AKM* 2014 – 2018

- Prepare menu items properly and efficiently
- Menu creation
- Supervising all BOH staff and coordinating the operations of the kitchen
- Overseeing food production with an emphasis on high standards
- Create a list of items needed for the day and prep accordingly

## **Swanky's**

1938 Blake St. Denver, CO

(303) 297-2399

### *Kitchen Manager 2013 - 2017*

- Food ordering/Food cost control
- Hiring new employees
- Labor control
- BOH scheduling
- Menu creation
- Supervising all BOH staff and coordinating the operations of the kitchen
- Creation of opening and closing duties and ensuring they are adhered to

## **Self Employed I & E LLC**

### *Owner Operator 2008 – 2014*

- All daily business operations
- Create marketing plans based on the needs of the clients
- Create procedures that adhere to the client's wants
- Use of PPC advertising in combination with SEO to drive customers to clients
- Code and create new websites as well as remake existing websites according to client's needs
- Maintaining Google's high standards for their search product
- Creating brands and increasing brand awareness

## **Kendall Pond**

81 Main St, Dover, NH 03820

(603) 749-9248

### *Supervisor / Cook 2007 – 2009*

- Supervise the entire restaurant and staff to ensure a quality product and service
- Create new daily and weekly specials
- Handle all customer complaints and issues making sure they leave satisfied and willing to return
- Order daily/weekly food items
- Labor control
- Food cost control
- Prepare menu items properly and efficiently