

Chris Oliver

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A dedicated professional ready to utilize my 22 years of extensive knowledge and experience while securing employment with a solid, reputable business in the Denver area. I want to be kind every single day and make my coworkers and customers smile.

Work Experience

Multi-Unit Leader

LSG Skychefs - Denver, CO

October 2022 to November 2023

Responsible for supervising and leading the operations of multiple restaurants within your assigned area or district. Primary objectives are to ensure that each restaurant delivers exceptional customer service, meets revenue targets, maintains quality and cleanliness standards, and adheres to company policies and procedures. Led and managed cross-functional teams of managers, fostering a collaborative and high-performance work environment. ■ Successfully oversaw the opening of 3 new stores within budget and timeline, contributing to an increase revenue of 100K ■ Created and implemented Standard Operating Procedures (SOPs) for various operational processes, resulting in improved consistency, efficiency, and reduced errors. ■ Worked closely with Supply Chain and Kitchen Production to develop and streamline systems and workflows, leading to an increase in operational efficiency. ■ Analyzed and optimized Profit and Loss (P&L) statements, identifying cost-saving opportunities and revenue growth strategies, ultimately contributing to a reduction in labor and COGs.

Area Manager Multi Units/Supervisor/Field Representative

Kolache Factory, Katy Texas, Corporate Offices

June 2018 to August 2022

- Unique Position Assisting Both Corporate & Franchise Locations for Nationwide Bakery Cafes
- Prepare and Bake over 30+ Varieties of Kolaches and Sweet Items Fresh Daily
- Extensive Nationwide Travel
- Assistant to Franchise Operation Director
- Prepare Staff and Locations for Upcoming Holidays, Contests and Special Events
- Perform Site Inspections Measuring Performance against Operational Skills
- Develop, Coach and Mentor While Providing Business and Operational Guidance
- Collaborate and Teach While Enforcing the Importance of Compliance with all Operating Procedures including Safety
- Hands-On Store Training; Attend New Store & Grand Opening Events
- Hold Employees to a Professional Standard That Matches Company Culture
- Employee Interview & Hiring and Review of Weekly Payroll
- Necessary Store Paperwork Completion
- Superb Communication & Interpersonal Skills
- Build Productive Long-Lasting Relationships
- Place Orders and Work Frequently with Vendors & Distributors

- Attend Management Team Meetings and Webinars, Virtual & In Person
- Aloha POS System, Xformity Sales System, Envysion Security System, Food Track Invoices/Inventory
- Franchise Blast Location Audit Software
- ServSafe Food Protection Manager Certification

Senior Candy & Nut Food Batch Maker

Great Texas Pecan Candy Company - Katy, TX
September 2008 to May 2018

- Mix and Cook Candy Ingredients by Following, Modifying, or Formulating Recipes to Produce Product Specified Flavor, Texture and Color
- Operate Equipment Used in Manufacturing Process
- Observe and Listen to Detect Possible Malfunctions
- Select and Measure or Weight Ingredients
- Record Production of Batches
- Clean and Sanitize Equipment and Workstation
- Determine Mixing Sequences based on Knowledge of Temperature Effects and of the Solubility of Specific Ingredients
- Give Fellow Employees Instruction Who Assist in Batch Making and Packing
- Inspect and Pack Final Product
- Cool Food Product Batches on Large Slabs
- Operate and Regulate Various Equipment used in Manufacturing Process
- Order Ingredients and Containers
- Worked with Owner Closely in All Aspects of Business

Senior Candy Food Batch Maker

Keggs Candy - Houston, TX
April 2000 to September 2008

- Personally Trained by Mr. Kegg
- Mixed and Cooked Candy Ingredients by Following, Modifying, or Formulating Recipes to Produce Product in Specified Flavor, Texture and Color
- Operate & Regulate Various Equipment used in Manufacturing Process - Creme Press, Kettles, Woks, Rotating Cookers and Vats & 2 Conveyor Belts
- Observe and Listen to Detect Possible Malfunctions
- Select and Measure or Weight Ingredients
- Record Production of Batches
- Clean and Sanitize
- Determine Mixing Sequences Based on Knowledge of Temperature Effects and of the Solubility of Specific Ingredients
- Give Fellow Employees Instruction Who Assist in Batch Making and Packing
- Inspect and Pack Final Product

Skills

- Aloha POS
- Forecasting
- POS
- Restaurant Management

- Supply Chain

Certifications and Licenses

ServSafe