

Anthony Hervey

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Work Experience

Supervisor

Moe's Southwest Grill - Live Oak, FL

March 2022 to July 2022

Was the closing manager, handled all cash transactions including counting the safe, handled all customer service to the best of my ability. I also trained the whole night crew while I was there. Made sure the store was 100 percent ready for the next day every night I left.

District Manager

Buffalo Wild Wings - Loveland, CO

May 2015 to August 2021

Started out as fry cook and worked my way to head cook in 6 months, kitchen manager in another 6 months until I was a district manager in three years. While I was a district manager I had 8 stores I ran while also maintaining all the prices for food and alcohol. I trained every new employee for the BOH and FOH when I was a GM. Open/close on a daily basis. Helped prep every day and made sure all my BOH and FOH staff did as well. Unloaded the food truck every week for 4 of the 8 stores I managed while I was a DM. Made sure all the kitchen's I managed stayed 7 minutes or less on food wait times, as well as maintaining a clean kitchen. Made sure the GM'S did a deep scrub every Monday night to get the kitchen's cleaned for the new upcoming week, also cleaned out the fryers every night.

Line Cook

Mishawaka Restaurant and Bar - Bellvue, CO

May 2017 to June 2017

I worked the every part of the line from a food runner to a fry cook. I know how to cook with a fryer, on grill or flattop. The Mishawaka also has a outside grill that i also worked at. I worked all shifts sometimes evening doing a closing shift and coming back in 8 hours to do a open shift. Most days in between the slow times i would jump over to the prep station and help the prep crew out with what the line needed most.

Supervisor

The Forks - Livermore, CO

August 2016 to May 2017

I am a line cook. I do everything at the restaurant regarding the food from frying onions and fries to cooking burgers and steaks on our grill and flat top. Almost all the prep is done by myself.

Supervisor

Black Jack Pizza - Fort Collins, CO

May 2015 to March 2016

I did deliveries, than was promoted to shift-lead/insider. I handle cash, route drivers, perform opening duties which includes cash drawers, closing duties, perform all instore duties regarding cleaning, food prep, and make pizzas, calzones, wings, bread products and salads. cleaning, stocking, and food prep

Papa John's Pizza - Fort Collins, CO
July 2014 to May 2015

970-207-1000 731 E Harmony Road Fort Collins, CO

I was primarily a delivery driver. I also performed opening duties, cleaning, stocking, and food prep.

Laborer

Mike Monier - Fort Collins, CO
August 2013 to July 2014

970-686-6797 Mike Monier

I performed clean up and prep work for remodeling of countertops, sinks and bath tops.

Skills

- Kitchen
- Kitchen/Night Manager (10+ years)
- Delivery Driver Experience
- Food Preparation
- Kitchen Management Experience
- Culinary Experience
- Handyman
- Meal Preparation
- Catering
- Restaurant experience
- Shift management
- Customer service
- POS
- Profit & Loss
- Leadership
- Supervising experience Experienced Manager in all elements of a restaurant, Kitchen Staff, Pizza Maker, Culinary, Saute