

# Michael Herrick

Longmont, CO 80504

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I am a hardworking, team-oriented individual with 20 years of restaurant management experience. I am reliable, proactive, and work well under pressure. I am currently working on becoming a Recovery Coach and hope to put my management and coaching skills to good use in the near future.

Authorized to work in the US for any employer

## Work Experience

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### **Ready to Work House Lead**

BridgeHouse - Boulder, CO

November 2021 to Present

- Delegated housework to program participants ensuring efficiency and equal workloads
- Assisted in maintaining the cleanliness and safety of the building
- Worked with clients on problem solving and conflict resolution in varying degrees
- Monitored and reported attendance and program compliance
- Ensured the safety and sobriety of residents through managing who could enter the building

### **Maintenance/Handyman**

Nick Horn's handyman service and hardwood floor - Longmont, CO

December 2020 to July 2021

Install cabinets repair household damages anything from holes in walls to new carpet window installation. General maintenance on apartments and houses.

### **Affordable Trees Tree Climber**

Estes - Estes Park, CO

April 2017 to September 2017

- Reviewed design plans and instructions and completed work according to specifications
- Maintained work safety by checking machinery and performing routine maintenance
- Maintained garden areas and landscaping greenery to enhance appearance and plant health
- Removed and properly disposed of debris to maintain worksite safety
- Trimmed shrubbery and trees to increase flowering and fruit production to benefit wildlife

### **Kitchen Manager/Food Director**

Highlands Presbyterian Camp & Retreat - Allenspark, CO

November 2016 to September 2017

- Interviewed, hired and supervised back of house staff
- Supervised back of house staff to clean dining area and kitchen, and assist front of house staff
- Trained employees on cooking techniques, safety standards, and performance strategies
- Trained employees on food preparation, money handling, and cleaning to facilitate operations
- Motivated kitchen staff by establishing goals to increase productivity and quality
- Oversaw meal preparation and monitored food handling to encourage safety

- Worked with vendors to establish strong relationships and maintain proper inventory supply
- Assisted restaurant owner with pricing by ingredients costs and portioning information

### **Kitchen Manager**

The Peaks Care Center - Longmont, CO  
January 2014 to June 2015

- Maximized food quality by closely monitoring shipments, preparation, and food handling
- Interviewed, hired, and supervised back of house staff
- Trained and supervised staff in food handling and safety and cleaning protocols
- Developed and implemented strategies to enhance performance and efficiency
- Motivated kitchen staff by establishing goals to increase productivity and quality
- Created standardized recipes for meals to ensure quality, consistency, and customer satisfaction
- Assisted owner with revenue increase through ingredient cost analysis and portioning
- Established strong relationships with vendors to ensure quality inventory and pricing

### **Kitchen Manager/maintenance**

TJ's Hickory House - West Plains, MO  
July 2000 to May 2013

- Spearheaded the operation of catering for private and major business events
- Staffing and employment management
- Maximized quality by closely monitoring shipments, preparation, and food handling by team
- Trained and supervised employees on kitchen safety procedures and expectations
- Performed preventative maintenance and repairs to kitchen equipment
- Analyzed restaurant market patterns and implemented changes to the menu to increase revenue and decrease food waste
- Optimized team performance by training new employees on proper food handling, guest expectations, and restaurant protocol
- Ensured high quality food and supplies by building and maintaining strong relationships with local vendors
- Building and equipment maintenance.

### **Machine Operator/ Production Assembly.**

Complex tooling and molding.  
January 1999 to March 2000

- Machine operator
- Assembly production
- Hydraulic machine maintenance
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### **Assembly and testing**

Binks tooling - Longmont, CO

- Assembled and tested hydraulic turbines
- Assembled and tested fiberglass spray guns.

## Education

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### **GED**

Ozark alternative school - West Plains, MO

1998 to November 1999

## Skills

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- Problem solving
- Time management
- Conflict resolution
- Basic computer skills
- Interpersonal & team building skills
- Landscaping experience
- Restaurant management
- Maintenance & repair
- Kitchen Management Experience
- Kitchen Experience
- Cooking
- Meal Preparation
- Supervising Experience
- Catering
- Machining
- Food Handling
- Culinary Experience
- Purchasing
- Plastics injection molding
- Plumbing
- Schematics
- Quality control
- Power tools
- Construction
- Management (10+ years)
- Manufacturing
- Menu Planning

## Languages

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- English - Select

## Certifications and Licenses

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### **CCAR certification**

Peer & family recovery coach