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Work Experience:

CANarchy Oscar Blues Brewery

Dates employed: August 2019-Present

Position(s) held: Packaging Operator 1, Packaging Operator 2

Duties and responsibilities: Bringing down oxygen levels in brite tanks, Carbonating beer in brite tanks with Co2, Operating, cleaning, and changing over machines that put beer in can, can in box/case, and box or case on pallet, forklift finished quality product to shipping, manage a clean and safe work space, troubleshooting maintenance and repair issues.

Georgia Boys BBQ Company

Dates employed: July 2016-January 2018

Position(s) held: Cook, Shift Supervisor

Duties and responsibilities: Prep raw items for use in production, prep sauces and large prep items for use in commissary, cook all menu items including smoking meat, manage vendor contacts and ensure receipt of satisfactory service or quality product, manage and train a crew of 5-7, manage a clean and safe work space, troubleshooting maintenance and repair issues.

Anthony's Pizza and Pasta

Dates employed: March 2015-July 2016

Position(s) held: Cook, Shift Supervisor

Duties and responsibilities: Prep raw items for use in production, cook all menu items including hand tossing pizza, manage vendor contacts and ensure receipt of satisfactory service or quality product, manage and train a crew of 15 to 20 employees, manage a clean and safe work space, troubleshooting maintenance and repair issues, and serve customers in dine-in area and take phone orders.

Qdoba Mexican Eats

Dates employed: December 2010-February 2016

Position(s) held: Cook, Prep Cook, Line Server, Cashier, Shift Supervisor

Duties and responsibilities: Prep raw items for use in production, cook all menu items, deliver and setup caterings at businesses and homes, serve customers in all positions on the service line, maintain dining area cleanliness, count inventory, responsible for end of day paperwork, manage and train a crew of 20 to 25 employees, manage a clean and safe work space, troubleshooting maintenance and repair issues, and ensure high customer service survey scores.

Brooklyn Deli at Bleu Sun

Dates employed: February 2009-present (still help owner on an on-going basis when needed and available)

Position(s) held: Cook, Prep Cook, Cashier, Assistant Manager

Duties and responsibilities: Customer service, prep raw item for use in production, cook all menu items, maintain a clean dining area, wash and put away all dishes, help out on and off site errands for the owner, help design special entrees for the day, prep, setup, and deliver caterings, and educate customer on New York food,

Chipotle Mexican Grill

Dates employed: October 2007-January 2009

Position(s) held: Prep Cook, Cook, Kitchen Manager

Duties and responsibilities: Prep raw items for use in production, cook all menu items, maintain a clean and safe work area, wash and put away all dishes, manage and train a kitchen crew of 7-9 employees, count inventories, manage vendor contacts, troubleshooting maintenance and repair issues.

Education: Graduated Chaparral High School 2004

Special Skills: The ability to cook and create many different entrees of different types of cuisine, multi-tasking, people skills, problem solving, leadership and training, knife skills, and maintenance for restaurant equipment.

Job related accomplishments: ServeSafe Manager Certified, Employee of the month, Promotion to kitchen manager at Chipotle Mexican Grill, Promotion to Shift Supervisor at Qdoba Mexican Eats, Promotion to Shift Supervisor at Anthony's Pizza and Pasta, First store to get a 100% on a Quality Franchise Control Inspection.

Professional References:

Chef Thomas Raymond 970-929-5061

Steven Podel 303-684-8400

Angela Murillo 720-378-1409