

Ryan Aldinger

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Culinary Management and Human Services Graduate seeking employment. Good customer service and computer skills. Proficient and familiar with MS Word, Outlook, Excel, etc. Honest, dedicated, responsible professional with good work ethic.

Authorized to work in the US for any employer

Work Experience

FUSO machine Lead

The Tea Spot - Louisville, CO
November 2019 to August 2020

- Responsible for the production of pyramid sachets to company specifications.
- Responsible for producing non sachet sellable goods such as various size bulk tea.
- Produced products for other organizations to company standards.
- Managed the operation of the FUSO shift.
- Managed two others crew members.
- Responsible for the operation and care of the FUSO machine.
- Accrued and compiled metrics for tea runs.
- Responsible for meeting and/or exceeding daily quotas during runs.

Shift Lead

Crumbl Cookies - Boulder, CO
September 2019 to November 2019

- Responsible for greeting customers, taking customer orders and fulfilling them accurately and to company standards.
- Responsible for running cash register.
- Responsible for producing various cookie doughs to company standards.
- Managed and supervised the production of doughs by other bakers.
- Managed the operation of the shift.

Monitoring/Records Technician

Monarch Old Towne Center - Lafayette, CO
May 2017 to October 2017

- Performed court-ordered urinalysis tests and mouth swab tests for various state agencies including DHS, Probation offices, etc., in compliance with company and state regulations.
- Greeted and conducted intake for all new and returning clientele.
- Updated multiple informational databases, ensured data accuracy, and oversaw all reporting software submissions.
- Worked with various types of medical documents, including but not limited to HIPPA Disclosure Statements, Fee Statements, Releases of Information, SASSI, and ASI.

- Maintained records for monitoring clients and court-ordered class clients and maintained status update reports as clients progressed through their individual programs.

Medical Record Technician

Boulder Valley Pulmonology - Boulder, CO
August 2014 to April 2015

- Self-Starter position
- Experience with Greenway Prime Suite document importation system
- Familiar with different kinds of medical documents such as but not limited to: Certificates of Medical Necessity, HIPPA, Patient Information Forms, Various Labs, Correspondence, Hospital Records, Pulmonary Function Tests, Sleep Studies etc.

Line Cook/ Floater

Oak at Fourteenth - Boulder, CO
October 2012 to April 2014

- Responsible for all sauté menu items. Including but not limited to house made pastas, fish, sauces, etc.
- Cross trained on pantry and dessert stations
- In charge of preparation of menu items for various meal periods through the day, including mid-day, dinner and late night.
- Responsible for preparation of house made sauces, soups, broths etc.
- Responsible for maintaining a clean and sanitary environment at all time as well as management of keeping food items that are hot hot and cold items cold.
- Responsible for closing tasks including cleaning and sanitizing work surfaces and equipment according to company standards
- Have demonstrated the ability to produce menu items in a speedy fashion without sacrificing quality
- Gained experience in an always very busy environment
- Completed prep work such as cutting vegetables, fruits and meats

Catering Chef/Line Cook

Chautauqua Dining Hall - Boulder, CO
April 2008 to October 2012

- Responsible for the preparation of food items for all catering events, including fabrication of proteins into service ready portions, preparation of vegetable dishes, sauces etc.
- Responsible for adhering to event timelines for service of multiple courses.
- Experienced with a variety of catering service styles including buffet, plated etc.
- Supervised kitchen staff in preparation of catering event items
- Fabricate meat from primal cuts to service ready portions
- Grill and roast meats to order
- In charge of coordinating each station to ensure multiple entrees per table are finished and served simultaneously
- Cross trained on sauté, pantry and dessert stations
- Have demonstrated the ability to produce menu items in a speedy fashion without sacrificing quality
- Produce food in high volume setting for restaurant and banquets up to 500 people
- Responsible for closing tasks including cleaning and sanitizing work surfaces and equipment according to company standards
- Made entrée house made sauces and accompaniments

Lead Line Cook

Alba Ristorante - Boulder, CO

October 2011 to April 2012

- Responsible for the production of fresh pastas
- Responsible for production of sauté station menu items
- In charge of coordinating each station to ensure multiple entrees per table are finished and served simultaneously
- Responsible for closing tasks including cleaning and sanitizing work surfaces and equipment according to company standards
- Made entrée housemade sauces and accompaniments
- Assisted in ordering of produce

Baker/Line Cook/Server

Savory Cuisines Catering - Boulder, CO

May 2006 to September 2006

- Baked cookies, scones, flan and cakes
- Completed prep work such as cutting vegetables, fruits and meats
- Made sandwiches and salads for catered corporate luncheons
- Cross-trained to work grill
- Completed closing tasks including cleaning and sanitizing equipment and closing dish pit according to company standards

Education

Bachelor of Human Services in Human Services

CSU Global

2017

Bachelor of Arts in Culinary Management

Art Institute of Colorado - Bachelor, Colorado, US

2010

Skills

- Shift Lead
- Food Service
- Crew Member

Certifications and Licenses

ServSafe

Food Handler