

Ryan McLain

Kitchen Front of house and Back of house experience, many years of Customer service!

Fort Collins, CO 80525

ryanmclain78_ctm@indeedemail.com

(970) 514-8008

I have many years of experience in the Customer Service field. I've mostly worked in kitchens front of house serving and back of house food prep/line-cook. I have a combined total of 7+ years working in kitchens and 3+ years of working some phone sales jobs. I'm clean responsible and dress appropriately. Love to work hard and give everything I can 100% always looking for ways I can approve in my work.

Authorized to work in the US for any employer

Work Experience

Cook/Prep

Moot House - Fort Collins, CO

August 2019 to January 2021

I worked on grill was responsible for cooking all the steaks/salmon/shrimp/burgers/bison burgers/french dips ETC.. We had a huge menu.

Cook/Server

Rivercity Brewery - Wichita, KS

February 2018 to July 2019

I started off as a Pantry chef and also did some Serving here! they had many banquets and big dinner parties.

Cook

C LAZY U RANCH - Granby, CO

February 2017 to January 2018

This used to be rated a 4 star kitchen I started off as a dishwasher and worked my way up to food preparation.

Server/Hostess

Applebee's - Wichita, KS

January 2016 to January 2017

Serving, greeting customers with a smile and making them feel welcome!

Education

Liberal arts in Business administration

Butler Community College - Andover, KS

January 2013 to January 2014

Some college

Skills

- Kitchen Experience
- Cooking
- Serving Experience
- Food Safety
- Culinary Experience
- Host/Hostess
- Banquet Experience
- Catering
- Food Preparation
- Meal Preparation
- Restaurant Experience
- Busser
- Retail Sales
- Pricing
- Kitchen Management Experience
- POS
- Microsoft Office
- Inventory Control
- Meat Cutting
- Upselling
- Merchandising
- Food Production
- Restaurant Management
- Menu Planning
- Supervising Experience
- Microsoft Powerpoint
- Time Management
- Packaging
- Cleaning Experience
- Purchasing

Certifications and Licenses

Food Handler

OSHA 10

Food Handler Certification

Assessments

Work Style: Reliability — Expert

September 2020

Tendency to be dependable and come to work

Full results: [Expert](#)

Customer focus & orientation — Highly Proficient

September 2020

Responding to customer situations with sensitivity

Full results: [Highly Proficient](#)

Food service: Customer situations — Proficient

September 2020

Ensuring customer satisfaction, prioritizing tasks, and suggesting products in a food service setting

Full results: [Proficient](#)

Indeed Assessments provides skills tests that are not indicative of a license or certification, or continued development in any professional field.

Additional Information

I have my food handlers card!