



# Mark Nichols

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## SUMMARY

- Outgoing and motivated professional with a steadfast background in both catering and restaurant operation

## EXPERIENCE

### **Kitchen Manager, River Ranch Stockyards**

Fort Worth, Texas --- September 2014- October 2015

- Operating catering kitchen for parties up to 1,200 with an eight-person team. Responsibilities include maintaining vendor relationships, ordering and receiving shipments, and developing menus. Established food cost and operational standards. Work closely with sales team to ensure successful events and client satisfaction.

### **General Manager, Rusty Taco Denton**

Denton, Texas — March 2014 - May 2014

- Managed a team of fourteen people. Set scheduling and control food and labor expenses. Handled monetary transactions up to \$3,000. Led meetings with assistant managers and responsible for reaching financial goals. Promoted restaurant to public through various outlets. Motivated group with team building exercises and Q&A sessions.

### **Hourly Manager, Rusty Taco Denton**

Denton, Texas — October 2013 - March 2014

- Led shifts of up to eight people. Established vendor relationships through ordering and receiving food and alcohol. Performed daily banking and responsible for maintaining labor expense.

### **Lead Cook, Extreme Cuisine Catering**

Denton, Texas — September 2009 - October 2013

- Prepared a variety of cuisines for up to 500 people. Wrote and implemented standardized recipes. Trained and managed line and prep cooks. Led events for up to 500 people and prepared in-home chef meals. Honed skills relating to customer service and kitchen training. Also managed social media accounts.

## EDUCATION

### **The University of North Texas --- August 2014**

Bachelor of Science, Hospitality Management

## CERTIFICATIONS

- ServSafe Certification
- Texas Alcoholic Beverage Commission Certification