

Christopher Nicki

I am looking for a kitchen job where I can use my current skills and continue to learn new skills. I am self taught and very motivated, I learn quickly and follow directions very well. I have worked in healthcare, restaurants, festivals and production facilities where regulations and following operating procedures is very important.

1550 S. Galena Way Apt. 1736
Denver CO, 8247
(281) 658-2997
Christopher.Nicki@gmail.com

EXPERIENCE

River Bear American Meats, Denver, CO

Operations Support/ Sales

October 2021 - Present

River Bear American Meats is a USDA artisan meat company specializing in salami, whole muscle salumi, sausages and deli meats. Responsibilities include; pre shift USDA facility check, maintaining equipment, helping with R&D, ordering spices and all products needed to produce and package, PH testing salami, water activity testing salami, sending samples to the lab, paperwork on all products being produced. I assist on sales calls, explain the products and put on demos with our sales team. I have worked on multiple events while at River Bear American Meats.

Hank's Texas Barbecue, Denver, CO

Owner/Operator

February 2019 - August 2021

Owned and operated a Texas style Barbecue restaurant. Ran the day to day as well as running the smoker, food order, payroll, upkeep of space, hiring and firing of staff. Received multiple awards and won Top Taco with our Brisket Birria Taco in 2019. We were open for a year when Covid started, I was able to change our business model and last another year. Price increases of food, wood and labor eventually made it unsustainable. If you would like more info please let me know, I could write a book.

Old Major, Denver, CO

Line Cook/ Shift Manager

July 24 2017 - March 30, 2018

Managed the lunch program (The Royal Rooster) along with 2 employees doing around 100 covers per shift. Responsibilities included; setting up the kitchen each shift, making prep lists for staff, prepping items for shift and to get ahead, running the line during service as well as cooking when needed, inventory and ordering food from purveyors. Would also help out on the line for diner service when needed. Left to open Hank's Texas Barbecue.

SKILLS

Knife skills
Manager ServeSafe Certified
(expired)
Consistent and punctual
Works well under pressure
Microsoft Excel

ACCOMPLISHMENTS

Thrillist
11 Best Barbecue Restaurants in
Denver 2020

5280
Best Barbecue Joints In and
Around Denver 2020
[The Best Barbecue Joints In and
Around Denver \(5280.com\)](https://www.5280.com/denver/best-barbecue-joints-in-and-around-denver-2020/)

OCN Eats
Top 10 Things I ate in 2020
[OCN Eats: 10 Best Things We Ate
in the Denver Area in 2020
\(ourcommunitynow.com\)](https://www.ourcommunitynow.com/ocn-eats-top-10-things-i-ate-in-2020-in-the-denver-area-in-2020/)

EDUCATION

Christ Hospital, Oak Lawn, IL
Paramedic Certification
June 2009 - April 2010
Klein High School, Spring, TX
2000-2004 Graduated

The Fort, Morrison, CO

Line Cook

June 1, 2016 - July 28, 2017

Responsibilities include completing prep for serving in a timely manner while keeping your workstation clean and up to sanitation standards. Prep includes; making sauces, cooking rice, making mashed potatoes, cleaning and cutting vegetables, cutting meats and baking desserts, following the recipes that have been given to me by Chef. Stocking and cooking at the assigned station for the night and putting out food up to the standard of Chef and the owner in a timely manner. Chef operates in a rotating kitchen so everyone is cross trained. The Fort has Steritech come at least once a month unannounced during service for an inspection to ensure cleanliness.

The Great American Lobster Fest

Culinary Director/ Minority Owner

September 2014 - September 2018

Help start the festival along with New England Seafood, Foxhole Productions and Green Curtain Events. Responsibilities included; planning the menu for every food tent, ordering all food and paper goods, designing and ordering all equipment for each food tent, staffing, training and managing the tents during the festival, ensuring proper sanitation procedures were followed. Served in the position for 5 festivals until I sold my portion to focus on my restaurant.

New England Seafood Company & Fish Market, Chicago, IL

Kitchen Manager

September 7, 2011- April 26, 2016

Assisted with opening the restaurant, including the build out of the kitchen. By year two, I worked my way up to kitchen manager. Managed a kitchen staff of 10; including training, creating schedules, kitchen and employee sanitation and cleanliness, and making sure all food comes out consistent and in a timely manner. Implemented a system of policies and procedures and checklists for day-to-day operations to ensure consistency and divide the kitchen responsibilities.

Other duties include; inventory, food forecast for the week, ordering food, controlling labor costs and creating new menu items. Lead for multiple events, trade shows, banquets and weddings. Events such as Microsoft Gala, The Chicago Auto Show First Look Gala and The Great American Lobster Fest at Navy Pier that takes place the same weekend as the Air & Water Show. We serve up to 100,000 attendees.

ATI Ambulance, Chicago, IL

Paramedic

June 2008 - August 2014

Responsibilities included: preparing the rig for daily shift, making sure all first and second line drugs were stocked for a full code; responding to calls in a safe and timely manner; following standard medical protocol and initiate patient contact and apply appropriate care; contacting the hospital to give a patient care report; transporting the patient to the appropriate facility, giving a full report to the RN and medical professionals upon transferring care to the hospital; Completing a run report for each patient; cleaning the rig at the end of the shift.

Working in EMS for 6 years helped me learn to work fast and make critical decisions under pressure. These skills have transferred to the kitchen with me and help me work quickly and keep a cool head.

References

Justin Brunson, Owner/ Chef Old Major 720-422-8387

Tim Frank, Owner The Great American Lobster Fest/The Foxhole 773-595-5111