Ryan Bradford

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**EDUCATION**

University of North Carolina Wilmington

***Bachelor of Arts – Recreation Therapy:*** May 2014

Major GPA - 3.08

**WORK EXPERINECE**

***Head Baker,*** Louie and Honey’s Kitchen, Winston-Salem, NC **July 2020 –Current**

* Head Baker, Kitchen Manager (July 2020 – Current)
  + My responsibilities as Head Baker and Kitchen Manager included but were not limited to: creating the weekly menu, planning events, making the BOH employee schedule, researching and testing new menu items, inventory/ordering from our vendors, leading yearly employee reviews, scheduling, outlining, and leading quarterly group meetings, hiring/firing of employees, and of course, baking with knowledge of all items in house.

***Head Baker,*** Canteen 411: Market & Bistro/The Porch, Winston-Salem, NC **August 2018 –July 2020**

* Head Baker (August 2018 – Current)
  + My responsibilities as Head Baker at Canteen consisted of all baking responsibilities in house, including early morning baking of breads and desserts to prepare for service each day, creating pars, pricing items, creating new/seasonal items, and ordering supplies.
* Lunch Kitchen Manager (August 2018 – March 2020)
  + My responsibilities as Lunch Kitchen Manager consisted of food prep for both lunch and dinner service, creating daily specials, delegating responsibilities and jobs for employees, cooking and running the line during lunch service, greeting/assisting patrons at the deli/dessert cases, ordering supplies, and scheduling. (This position was dissolved in March 2020 after Canteen’s closure following the COVID-19 outbreak)
* Catering Co-coordinator (April 2019 – March 2020)
  + After nearly a year at Canteen, I was also given the responsibility of Catering Co-Coordinator. These responsibilities included, but were not limited to: helping create the catering menu, cooking and preparing foods and creating charcuterie boards for anywhere from 10 people to 300+, organizing prep times, delegating kitchen employees’ responsibilities, and ordering supplies. (This position was dissolved in March 2020 after Canteen’s closure following the COVID-19 outbreak.)
* Wholesale (March 2020 - Current)
  + Following the closure of Canteen, I continued with my baking program but assisted full time with the cooking and delivering of wholesale items for The Porch as well as their meal service, Dinners on the Porch. This included USDA inspections two days a week, co-creating unique meals multiple times a week, baking, and mass production of prepared foods for sale at local markets.

***Line Chef,*** Roosters: A Noble Grille, Winston-Salem, NC **August 2017 –July 2018**

* Wait Staff (August 2017 – April 2018)
  + My responsibilities as part of the wait staff included learning knowledge of both the food and beverage/wine menus, catering for events offsite, prep work in the kitchen for largescale catering events such as the High Point Furniture Market, training new employees and occasionally filling in for management when needed.
* Line Chef (April 2018 – July 2018)
  + After leaving front of house operation to join back of house full time, my responsibilities became solely focused on food. These responsibilities included but were not limited to: knife work/prep, sauce/dressing making, charcuterie knowledge and presentation, creation of new plates, complete understanding of each dish’s components, their origin, and preparation, and operation knowledge of all cooking instruments and appliances used in the kitchen.

***Cafe Manager,*** Well-Bred Bakery, Asheville, NC **May 2014-August 2017**

* Counter server (May 2014 – July 2014)
  + My responsibilities as a counter server included taking food orders, cooking, stocking cases, greeting customers, and maintaining a clean work environment.
* Responsible Opener (July 2014 – February 2015)
  + After being promoted to responsible opener, my responsibilities were extended to include: opening the bakery each morning, making modifications to the daily order if needed, and being in charge when management was not present.
* Assistant Manager (February 2015 – May 2016)
  + After being promoted to assistant manager, my responsibilities were extended to include: Taking inventory of food on hand and ordering what I anticipated would be needed the following day, taking inventory of dry goods and filling orders with Sam’s Club, US Foods, local coffee providers, and our warehouse to maintain a proper stock for the week, upkeep/maintenance of the bakery, and constant observation on how improvements could be made to further help both the bakery and its patrons.
* Manager (May 2016 – Current)
  + After being promoted to Manager of our Biltmore Village location, my responsibilities were extended to include: hiring/firing, promotion of employees,orchestrating periodical individual staff reviews, scheduling and planning of staff group meetings, attendance at logistics, strategy, and cost optimization meetings with

the owner and general manager.

***Building Manager,*** UNCW Recreation Center, Wilmington, NC **Summer 2011-Fall 2013**

* Opened, closed, and managed daily operations at a 176,000 sq ft. University Recreation Center. Provided tours, handled emergencies, and provided feedback to professional staff.

***Lifeguard/Swim Instructor,*** Gateway YWCA, Winston-Salem, NC **Summer 2010-Summer 2011**

* Directed hydrotherapy and adult/children swimming classes. Cleaned andsupervised the pool as members swam.

***Camp Counselor,***Camp Susquehannock, Brackney, PA **Summer 2009**

* Supervised children ages 8-16, at a ten-week overnight sports summer camp.

***Waiter/Host,*** Midtown Café & Dessertery, Winston Salem, NC **Summer 2007-Spring 2009**

* Waited tables, completed side-work, took to-go orders as a server. Served as a barista at the dessert bar, providing drinks and food.

**VOLUNTEER EXPERIENCE**

***Victory Junction Camp,*** Randleman, NC **Summer 2013**

* Provided 24-hour care for campers with Cerebral Palsy at a one week, overnight, summer camp included feeding, bathing, toileting, and monitoring.

***Special Olympics,*** Wilmington, NC **Fall 2012-Spring 2013**

* Provided assistance publicizing events at UNCW and in the Wilmington area.

***Ability Gardens,*** Arboretum of New Hanover County, Wilmington, NC **Fall 2012**

* Assisted developmentally challenged clients with activities involving horticulture therapy.

***Ronald McDonald House,*** Winston-Salem, NC **Winter 2010, 2011, 2012**

* Provided meals for the residents of the Ronald McDonald House and spent time at the house conversing with and learning from the residents.

**OTHER EXPERIENCE**

***Internship,*** Mecklenburg County Park and Rec Department, Therapeutic Recreation Department **Spring 2014**

* Fifteen week internship involving leading, co-leading, and creating programs for participants.

***NCRPA Conference,*** Concord, NC **Spring 2014**

* Gave an hour and a half presentation on Internships at the annual NCRPA conference.