

Ryan McCullough
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Qualifications

Freelance work intensifies professional abilities such as business communication, leadership and client relationship.

Understanding the complexities of running a kitchen intensifies universal job skills, such as multi-tasking, organization, cost effectiveness, creativity and team work.

Software

- Photoshop
- Illustrator
- InDesign
- Notepad++

Languages

- HTML
- CSS
- jQuery
- C#
- SQL
- Amazon AWS + Linux

Executive Chef | Restaurant Renovation, Management
Folklore Brewery & Meadery / Fly by Night Grill | Dothan, AL
January 2017 - May 2018

Managed a failing restaurant back into health. Increasing food sales by 35% over 10 months. Lowered inventory cost by improving menu and recipes.

Executive Chef | Mentoring, Inventory, Menu Creation
Oak & Olive | Dothan, AL

October 2012 - January 2017

Mentor and trained employees to be fully proficient in culinary arts. Oversaw all kitchen related functions including: logistics management, staff scheduling, food cost and pricing.

Developer | Unit Testing, GitHub Project Documentation
SRCA | Dothan, AL

August 2013 - February 2014

Assisted in the design, development and maintenance of database-driven websites. Setup and maintained government-secure Amazon AWS servers. Team development projects where client meetings, contract demands and security were at the core of operations.

Front-End Developer | Web Marketing, Design
Atwell Publishing | Dothan, AL

August 2011 - 2015

Facilitating the development of website structures and site designs as well as participating in creative planning meetings and group consulting. Used computer languages PHP, HTML and CSS.

Developer | WordPress Conversion, Hosting Transfers
Wiregrass Rehabilitation Center, Inc. | Dothan, AL

February 2012 - May 2012

Replicated, converted and transferred multiple websites to a Content Management System format: WRCJobs.com, WRCLaundryServices.com and MySterlingEvent.com.

Education

Troy University | Troy, AL

Bachelor of Science degree, Graphic Design, May 2011

Culinary at Virginia College | Birmingham, AL
Associates degree, Culinary Arts, September 2005