

## Tony Grewing

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**Objective** I am currently looking for a full time position.

**Skills**

- HTML.
- CSS - including multiple framework such as Bulma and Bootstrap.
- JavaScript
- JQuery
- Node.js
- Working knowledge of Quickbooks, MS Office and Google Drive.
- Comfortable with Adobe Photoshop, Illustrator, and Publisher.
- Roasting coffee on many different machines
- Managing and transitioning coffee blends and profiles.
- Keeping track of inventory and usage.
- Managing time/schedules
- Tasting and evaluating coffees using SCA and COE scoring.
- Maintaining a clean and organized work space.

**Education**

**Vanderbilt Coding Bootcamp**  
April 2020-October 2020  
A boot camp covering full-stack web development, with a focus on project-based learning

**Augustana College**  
Fall 2005-Fall 2009

I was working on a major in Modern Foreign Language, focusing on German, French and Spanish. I was also working on a minor in Philosophy.

**Experience**

**Head Roaster, Green Buyer, Production and Service Manager**  
**Virgin Islands Coffee Roasters**  
April 2018 - March 2020

I have been managing the day to day operations for the wholesale coffee business in Florida for the past year, when the owners moved back to St. Thomas to focus on the original location. Before that I was roasting, bagging, and delivering all coffee orders, handling all equipment maintenance and installation, wholesale training, and website management. All invoicing, accounts receivable, and order management was also my responsibility.

**Head Roaster**  
**Two Brothers Coffee Roasters**  
September 2017 - April 2018

I was roasting all the coffee for the company, along with managing the inventory of roasted and green coffee. I also assisted the production team during high volume days. Occasionally I held roasting demonstrations and training at one of the cafe locations.

### **Head Roaster & Production Manager**

#### **Bow Truss Coffee Roasters**

February 2014 – September 2017

I was responsible for managing the day to day roasting schedules, setting roast profiles for new coffees, and maintaining those profiles as coffees change. I also manage the production team, and ensure orders are being bagged, shipped and delivered accurately and on time.

### **Roaster**

#### **Stumptown Coffee Roasters**

May 2011– January 2014

I am currently roasting roughly 40-45% of the coffee roasted at Stumptown in Seattle. For the past 6 months I have been handling daily and monthly usage reports for our green inventory. I have assisted with guiding two new roasters through the different stages of their apprenticeships. For the last year and a half I have been keeping track of our cleaning and maintenance schedule and ensuring the roaster stays in the best possible condition. Recently I have been working more with the daily roast reports to streamline the process and cut down on errors and unnecessary data entry. The changes I made to the report also help to keep the roasters, office and production all on the same page as to what is happening with each day's numbers.

### **Barista**

#### **Coffea Roasterie Sioux Falls, SD**

February 2009– May 2011

Making espresso based drinks and brewing high quality coffee while maintaining the cleanliness of the café and making sure customers are enjoying their coffee experience. I also help in the training and education of new employees. Baristas are responsible for keeping the espresso machine and other brewing equipment clean and in working order on a day to day basis.

### **Roaster**

#### **Coffea Roasterie Sioux Falls, SD**

March 2010– May 2011

I was responsible for processing wholesale and retail coffee orders for both the Coffea Roasterie and Great Plains Coffee brands. Together with one other roaster I was responsible for requesting, roasting, and cupping samples of green coffee before deciding which coffees to buy. I was also responsible for deciding on roast profiles for individual coffees and maintaining the highest possible quality of roast for each bean.

## **References**

### **Dennis Jackson**

920.650.6458

### **Rudy Cordero**

773.318.38894

