



christopher greer

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🌟 CGEYEDESIGN.COM

I'm a dreamer. Chef by day, artist/designer by night.

Nature enthusiast. Amateur guitarist/ukulelist. Creator of all things reclaimed wood. Keto fanatic. Tattoo addict. Nutrition junkie. Dr. Who and Battlestar Galactica nerd. Live music fiend. 80's nostalgia revivalist.

Fueled by fried chicken, hot sauce and La Croix.

Education

Mount Hood Community College
Gresham, Oregon
A.S. ~ GPA - 3.3
(expected graduation spring 2021)

University of Hawaii at Hilo
Hilo, Hawaii
B.A. Art
(expected graduation 2023)

Certifications

Google IT Tech Support
Professional Certificate
September 2020

Graphic Design Certificate
California Institute of Arts
August 2020

Smartsheet Product Certification
August 2020

Digital Media Certificate
University of Hawaii at Hilo
(expected 2021)

Experience

Duck Delivery Produce - Sales Representative
Portland, OR
August 2019 - March 2020

Responsible for customer relationship, contract and pricing management. Build and maintain client orders by servicing existing accounts, obtaining orders, and establishing new accounts.- Focus sales efforts by studying existing and potential volume of customers in assigned territory. Monitor competition by gathering current marketplace information on pricing, current and new products, and merchandising techniques. Drive sales to reach customer targeted volume and pricing goals. Identifying growth opportunities both internally and externally.

Ex Novo Brewing Co. - Executive Chef
Portland, OR
September 2015 - August 2019

Modernized bi-weekly reporting to GM and Owner via Google Sheets and Docs for food cost, food sales, labor cost and waste. Maintained average Food Cost of <30% and Labor Cost of <27% across two restaurant locations.

Orchestrated a full kitchen remodel at the flagship location in Portland, OR and the expansion to a second location in Beaverton, OR. Created seasonal menus and recipes, sourced and costed ingredients and monitored trends of menu items.

Spearheaded the creation of policies, processes and protocols, checklists, prep lists and order guides. Implemented food inventory/ordering/costing software to streamline processes and minimize labor.

Fostered constant communication between departments (brewery, sales, accounting, creative/marketing, culinary, service) to foster a cooperative, healthy, positive atmosphere.

Promoted and maintained a team-oriented environment through the organization of educational and team building events.

Attended and contributed to weekly management meetings to discuss issues, plan for future events and continue overall communication between departments.

Committed to vendor relationship management including keeping current on trends, invoice management, pricing, product availability and seasonality.

Inspired and motivated employees through sharing and education of local and national food trends through review of industry related publications such as blogs, websites, cookbooks, manuals, etc.

Managed all preventative and emergency maintenance of kitchen equipment.

Experience Cont.

Midnight Apparel – Seattle, WA

April 2018 – October 2019

Midnight Apparel dealt directly with EDM music artists based in the Pacific Northwest region. I was contracted to create logos, banners and apparel designs for the artists under the Midnight umbrella. I utilized Adobe Illustrator and Adobe Photoshop software to complete my tasks. Spent a great deal of time collaborating with the artists to determine their visual needs and branding to ensure client satisfaction, delivering high quality work on tight schedules and frequently changing goals. I had a ton of fun working with many different artists, each presented a unique set of obstacles and allowed me to expand my creative toolbox!

Freelance – Graphic/Web Designer

Portland, OR

December 2008 – Current

I spent this time utilizing Upwork and various other sources to acquire freelance opportunities. I designed logos, business cards, stickers, websites and numerous designs for different apparel applications. Extensive collaboration with clients and iterations of designs. Mocked up apparel designs for clients utilizing Photoshop. 100% satisfactory rating on upwork with great reviews and repeat clients.

Magpie and Spence – Owner/Graphic Designer

Portland, OR

June 2015 – December 2017

I took a step away from managing kitchens during this time to start my own design and Chef lifestyle business. I designed logos, business cards, stickers, websites and numerous designs for different apparel applications and events. Extensive collaboration with clients and iterations of designs. Mocked up apparel designs for clients utilizing Photoshop. I learned a lot during this period - had many successes and failures. A truly humbling experience that I wouldn't trade for the world!

Tabor Tavern – Head Chef

Portland, OR

June 2012 – June 2015

Worked closely with the owner to design a functional and productive kitchen from the ground up while creating a food program that completed their vision. Created seasonal menus and recipes, ingredient sourcing and costing, including tracking sales trends of menu items. Managed a team of 10 - 15 employees including all aspects of onboarding, scheduling, hiring/firing, training, education, coaching, performance reviews and retention efforts. Spearheaded the creation of policies, processes and protocols. Including checklists, prep lists and order guides. Inspired and motivated employees through sharing and education of local and national food trends through review of industry related publications such as blogs, websites, cookbooks, manuals, etc. Managed all preventative and emergency maintenance of kitchen equipment.

FURTHER EXPERIENCE AVAILABLE UPON REQUEST.

Skills

COMMUNICATION	👁️👁️👁️👁️👁️👁️
ILLUSTRATOR	👁️👁️👁️👁️👁️
MYSTICAL KICKASSERY	👁️👁️👁️👁️
PHOTOSHOP	👁️👁️👁️
AFTER EFFECTS	👁️👁️
HTML ₅ / CSS ₃	👁️👁️
WEBFLOW	👁️👁️👁️👁️
SQUARESPACE / WIX	👁️👁️👁️👁️👁️👁️

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References

Boots Souvannavong ~ Sr. Sales Rep
Duck Delivery Produce
503-313-9590

Joel Gregory ~ Owner
Ex Novo Brewing Co. 503-505-1411

Ken “Zig” Naffziger ~ Owner
Tabor Tavern 503-314-2115

Darren Conner ~ Owner
The Queens Head 727-498-8584

Korey Grimberg ~ Owner
Midnight Apparel 253-414-5195

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