



Nick Graves

Cryptocurrency Enthusiast

PERSONAL INFO

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- NICKGRAVES17
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- NICK GRAVES CHEF

CRYPTO PLATFORM EXPERIENCE

- * Robinhood
- * Coinbase
- * Coinbase Pro
- * KuCoin
- * Crypgo.com
- * Binance.US

CONCEPT KNOWLEDGE

- * Cryptocurrency
- * Digital Assets
- * Decentralized Finance
- * Blockchain Concepts
- * Mining
- * Ledgers
- * Crypto Wallets
- * Exchanges
- * Tokens
- * Ripple
- * Candlestick Charts
- * Liquidity
- * Trading Methods
- * Trends

ABOUT ME

I believe there is nothing I cannot learn if it excites me and there is no better motivation to learn, than having genuine passion.

I started out bussing tables at 15 and quickly focused all my time and attention on a field that I was deeply interested in. I worked long hours, channeled my creativity into developing new and better quality products, and did any and every job asked of me to gain more experience. I achieved the goal I set out to achieve - Executive Chef working with some top US Chefs - and enjoyed the entire experience, but I no longer feel challenged.

Recently I have discovered my passion and excitement has made a 180 turn and I have found I am spending every spare minute watching, learning, and experimenting with a new and exciting financial market. Studying and sharing the Crypto Market with everyone I come into contact with has become a real passion for me, so much so that I am ready to start a new career and chapter in my life. I believe Crypto finance is the future and I very much want to be a part of spreading the enthusiasm.

SKILLS SUMMARY

General

- * Natural, common-sense problem solver
- * Analytical thinker; High attention to detail
- * Self-driven; Determined; Focused
- * Strong Leadership 'What-ever-it-takes' attitude
- * Years of proven success providing 5-star service

Communication

- * Successfully recruited personnel to fill positions of varying skill levels
- * Strong Motivator; Inspire Teamwork
- * Manage staff of up to 50
- * Exceptional problem resolution skills
- * Proven ability to work with and train people of all ages and backgrounds
- * Superior ability to negotiate with vendors

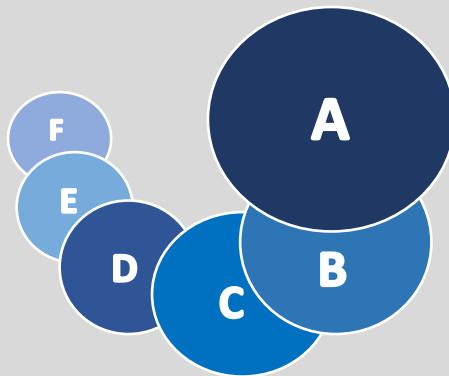
Achievements

- * Successfully managed budgets up to \$800,000
- * Successfully opened 8 units during the COVID-19 shut-down in 2 states. As of today all are still in operation and turning a profit.
- * Event coordination servicing up to 5,000 clients; Planning, purchasing, budget management, team selection, travel arrangements as needed

TECH SKILLS

- * Computer: IOS & Windows Applications
- * Wi-Fi hardware solutions
- * Office Equipment: Scan, Copy, Fax
- * Security Camera: Install, Set-up & Operation
- * TOAST POS Systems: Install, Set-up & Operation
- * RASI Profit Center

A DAY IN MY LIFE



- A** Researching industry trends
- B** Mentoring and coaching staff
- C** Cultivating vendor relationships
- D** Strategizing with senior leadership
- E** Managing personal communications
- F** Winding down with my dog or e-bike

OUTSIDE INTERESTS

- * ATV's
- * E-Biking
- * Golf
- * Market Trading
- * Kayaking
- * Culinary competitions

WORK HISTORY

Executive Chef

- Fruition Restaurant / Denver, CO / June 2021 - Current
- Ember / Miami, FL / November 2018 - January 2020
- Restaurant 17 / Travelers rest, SC / July 2017 - November 2018
- * Creating an overall vision and plan for the restaurant
- * Designing innovative restaurant menus to suit the theme of the restaurant
- * Designing new dishes to fit the menu and keeping customers returning
- * Developing menus and item pricing
- * Sourcing unique ingredients for menus, and keep stock levels fully up-to-date
- * Keeping the kitchen fully equipped with all the tools and inventory
- * Ensuring food quality is consistently high and hygiene standards are exceeded
- * Recruiting, employing, training and motivating kitchen and restaurant floor staff
- * Managing budgets and finances for the kitchen and/or entire restaurant
- * Assisting kitchen staff with food prep and recipe creation
- * Selecting vendors and purchasing food and supplies

Executive Chef / Restaurant Developer

- FAM Hospitality / Denver, CO / January 2020 - May 2021
- * Preform new restaurant start-ups in CO and TX.
- * Manage and coordinate all restaurant needs for launch.
- * Precure and coordinate installation and set up of all utilities, materials and equipment needed for kitchen operation.
- * Conducted all new-hire paperwork; Acquired payroll management company(s)
- * Recruit, hire, train, and coach over 50 employees for new locations on customer service skills, food & beverage knowledge, sales, health & safety standards.
- * Design seating area layout and flow. Furnishings selection, delivery and set-up.
- * Menu creation and supply chain selection and planning.
- * Continue to provide management support as needed after opening.

AREA CHEF - Masters Golf Tournament

- Augusta National Golf Club / Augusta, GA / 2018 - Present
- * Execute all events during, and related to, the Masters Golf Tournaments.
- * Manage breakfast, lunch and dinner for Club Members and Golf Pros.
- * Manage food and labor keeping costs within budget.

R & D Chef

- Rebel / New Orleans, LA / 2015

- * Responsible for creating innovative menu options for four area restaurants
- * Managed test kitchen; Specialty development; Special events

Sous Chef

- Commander's Palace/ New Orleans, LA / 2014

JR Sous Chef

- Husk Nashville / Nashville, TN / 2012 - 2014

- * Organizing, employing, training and motivating kitchen and restaurant floor staff
- * Organizing budgets and finances for the kitchen
- * Assisting kitchen staff with food prep and recipe creation
- * Purchasing food and supplies from vendors approved by the company

REFERENCES

Ruben Garcia, Executive Chef - Augusta National Golf Club
Augusta, GA
706.667.6403

Sean Brock, Chef; Entrepreneur; Restauranter; Author
Nashville, TN
Chefseanbrock@gmail.com

Brian Baxter, Executive Chef - The Catbird Seat
Nashville, TN
843.480.8955

Nicolas Abello , Executive Chef - L'Appart,
New York, NY
347.963.1506

Ramon Taimanglo, Executive Chef - Peninsula Grill
Charleston, SC
843.724.3818

Bobby Sills, Executive Chef - Savannah Grill
Lake Ozark, MO
317.840.4902

Matthew Accarrino, Executive Chef - SPQR
San Francisco, CA
201.370.0805

Matthew Gendreau, Executive Chef - Exxon Mobil World Headquarters
Houston TX
832.547.4611