



# Nick Graves

Cryptocurrency Enthusiast

## PERSONAL INFO

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- DENVER CO
- NICKGRAVES17
- IAMNICK\_GRAVES
- NICK GRAVES CHEF

## CRYPTO PLATFORM EXPERIENCE

- \* Robinhood
- \* Coinbase
- \* Coinbase Pro
- \* KuCoin
- \* Crypyo.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

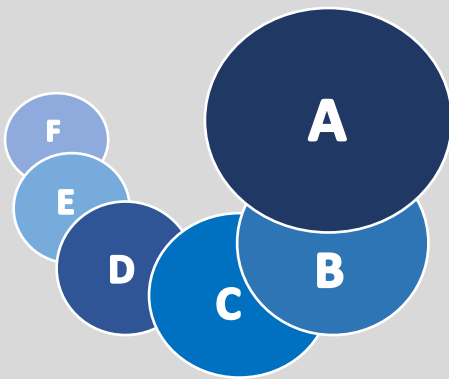
- \* Successfully managed budgets up to \$800,000
- \* Successfully opened 8 units during the COVID-19 shut-down in 2 states. As of today all are still in operation and turning a profit.
- \* Event coordination servicing up to 5,000 clients; Planning, purchasing. budget management, team selection, travel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

## WORK HISTORY

### 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

### 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

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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