

BRANDI N HOWEY

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SUMMARY

Results-oriented team leader with a proven track record of success managing cross-functional projects in fast-paced environments. Savvy technician dedicated to maximizing network up-times through careful application of both automated monitoring and manual supervision. Veteran manager with over 10 years' experience delivering excellent customer service. Perpetually available to correct faults and avert disasters. Equipped to problem-solve large-scale complex issues in an effective and diligent manner.

EDUCATION AND TRAINING

Information Technology Training, ActivateIT Powered by Per Scholas, Denver, CO 2020

Bachelor of Arts, Visual Arts, Western Kentucky University, Bowling Green, KY March 2012

Bachelor of Science, Behavioral Sciences, Western Kentucky University, Bowling Green, KY March 2012

Associate of Arts, Folklore And Anthropology, Western Kentucky University, Bowling Green KY March 2012

CERTIFICATIONS

CompTia A+ | UX/UI Design | Project Management | PSM 1 Agile Scrum Master | Data Analysis | Graphic Design

SKILLS

- **Software:** MS Office, LibreOffice Writer, Vmware applications, Packet Tracer, anti-virus programs, Sketch, Clickup, Prisma Photo Editor, Font awesome, Bootstrap, Invision, and Trello.
- **Hardware:** Troubleshooting, repair and building PC's, Laptops, Printers, Routers, Modems, Patch Cables, raspberry Pi.
- **Networking:** Lan & VPN/Remote Connectivity, TCP/IP

EXPERIENCE

Bar Manager, Charley Brown's Piano Bar, January 2019-September 2020

Denver, CO

- Managed bar inventory, restocked supplies and placed orders for spirits, beer, wines and mixers.
- Taught staff how to deliver outstanding service to every customer without sacrificing profit objectives.
- Received inventory, established and upheld drink standards, recipe control.
- Cost control, increased revenue under shifts, cash drop accuracy.
- Maintained relationships with restaurant vendors to facilitate effective inventory management and implement cost controls.

General Manager, Chub Burger, September 2017-September 2018

Denver, CO

- Organized budgets, oversaw P&Ls and achieved margin targets consistently to stay on track with growth plans.

- Worked directly with management, accounting, and human resource department to brainstorm, discuss strategy and mitigate a range of issues.
- Interviewed and screened over 200 candidates.
- Trained over 60 employees including management staff to ensure high level quality customer service.
- Epo's used for all cost management and daily paperwork submissions.

General Manager, Meadowlark Kitchen, August 2016-September 2017

Denver, CO

- Implemented inventory control program and tracking to ensure cost-savings and increase revenue.
- Implemented and programmed a new point-of-sale system- Aloha System to help facilitate.
- Protected business, team members and customers by monitoring alcohol consumption and keeping operation in line with legal service requirements.
- Inspected preparation and storage equipment regularly to assess and maintain performance for cost-effective, safe operations.
- Redesigned dining service floor layout.
- Designed contracts for large party and private party reservations and events.

Lead Bartender, Curio Bar, July 2016-August 2017

Denver, CO

- Part of founding staff and developed core values and mission for the bar.
- Developed training videos for staff to ensure staff understood core values and mission of bar.
- Receiving and calculating inventory cost, recipe control, full profit increase in first year of business, zero loss.
- Kept alcoholic beverages well-stocked and organized to meet expected demands.
- Estimated daily beverage consumption to maintain proper inventory levels.

Director of Beverage Operations, A Taste of Colorado, June 2016-September 2016

Denver, CO

- Worked directly with management, accounting, and human resource department to brainstorm, discuss strategy and mitigate a range of issues.
- Interviewed and screened over 300 candidates.
- Trained over 110 employees and volunteers including management staff to ensure high level quality customer service.
- Inventory receiving and ordering for event along with logistics for delivery.