

# Mark Aldous Powers

## Objective

To obtain sponsorship with reputable Appraiser to complete my 2500 hours of experience towards my Certified Residential Appraiser status.

## Experience

2001-Present HEB Grocery Co. Austin, TX

### Cooking Connection Manager

- Responsible for opening three new Cooking Connections in five years
- Helped concept reach profitability goals for two years running
- Lead team to sales contest wins in Ottavio Olive Oil, Cookwell Marinades, and Brie Cheese

1999-2001 Macaroni Grill Austin, TX

### General Manager/Executive Chef

- Maintained food cost of 25%
- Hired and trained kitchen staff of 18 cooks
- Lowered labor costs that positively impacted bottom line

1998-1999 Joe's Crab Shack Austin, TX

### Executive Kitchen Manager

- Maintained food cost of 26%
- Hired and trained kitchen staff of 20 cooks
- Lowered labor costs that positively impacted bottom line

1996-1998 Internships Seattle, WA & Milwaukee, WI

### Rounds Chef Four Seasons Hotel/Grill Cook Sanford Restaurant

## Education

1984-1990 Texas A&M Corpus Christi Corpus Christi, TX

- BS Psychology 1990
- AOS Culinary Arts 1998 New England Culinary Institute

## Interests

Fly Fishing, Bow Hunting, Photography, Hiking & Biking Townlake

## Tips

I would love to discuss any, and all topics during interview process that will help illuminate my experience, education, or background. One career highlight that I would like to mention, I was chosen to help prepare Julia Child's 85 birthday dinner in Woodstock Vermont-Great Experience and an awesome time!