

# DANA DETRICK

Open to Relocation | P: (123) 456-7890 | E: dana@cannacareerpartners.com

Passionate cannabis professional blending extensive food service background with personal experience as a long-term consumer and knowledgeable grower. Currently completing certifications in multiple areas of cannabis production, budtending, and horticulture. Adept at working in heavily regulated, high-growth startup environments. A multi-faceted professional with diverse experience engaging with customers, managing teams, and acting as an individual contributor.

## SKILLS

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- **Growing & Cultivation** | Deep understanding of the cannabis plant, strains, and nutrient compounds with emphasis on organic growing processes. Includes experience building out small-scale grow rooms and lighting systems.
- **Purchasing & Inventory** | Experienced profit manager who tightly controls operating costs through precision forecasting and hands-on management of purchasing, inventory, and product quality.
- **Cannabis Legislation & Regulation** | Knowledgeable around industry legislation and evolutions impacting statewide cannabis production and sales.
- **Safety & Sanitation** | Extensive experience shaping processes to improve efficiency, safety, and cost efficiency pertaining to the storage and sale of perishable goods.

## EDUCATION

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**CANNABIS TRAINING INSTITUTE (CTI)** | *Certifications In:* Budtending, Marijuana 101, Introduction to CBD, Terpenes, Grow Basics, Horticulture (*In Progress*), Cannabis Business (*In Progress*), WA/CO State Safety & Regulations (*In Progress*)

**CHICAGO CULINARY INSTITUTE** | A.A., Culinary Arts & Science / Restaurant Management

**UNIVERSITY OF COLORADO** | B.S., Hospitality Management

Certifications in Food Service Safety & Sanitation – State of Illinois | CPR Certified

## EXPERIENCE

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**Owner / Consultant** | **COMPANY CONFIDENTIAL** | Chicago, IL 2015 – Present

- Consults with regional food service operators (fine dining, quick service, caterers) to strengthen business operations through revenue planning, staffing, and marketing strategy.
- Partners with business owners to develop menus, train staff, implement systems, and manage costs/expenses.
- Leverages personal network to set up meetings and connect owners with third-party vendors.

**Chef Saucier** | **COMPANY CONFIDENTIAL** | Chicago, IL 2018 – 2020

- Helped launch the Vernon Hills location of a national restaurant, overseeing back-of-house and production kitchen.
- Supervised all aspects of operations within a high-volume, fast-paced organization producing \$25K in daily sales.
- Managed staff members across multiple shifts, overseeing inventory, sanitation, food quality, and product rotation.
- Ensured readiness for third-party, city, and state health inspector audits with consistent success (98%+).

**Director of Catering & Operations** | **COMPANY CONFIDENTIAL** | Chicago, IL 2012 – 2015

- Recruited by owner to oversee a second restaurant location and launch of the catering division. Responsible for \$50,000 in weekly sales and a 60-person staff during build-out of the new 20,000 sq. ft. catering facility.
- Grew the catering business to \$10M in annual sales by prioritizing customer service, retention, and relationships.
- Hired and trained the catering sales department. Developed menu, handled costing, and oversaw kitchen operations.
- Managed event logistics from pre-sale through planning and execution to provide a seamless customer experience.

**Executive Chef / Owner** | **COMPANY CONFIDENTIAL** | Chicago, IL 2001 – 2011

- Launched a private catering and culinary business with an exclusive client base in the greater Chicago area.
- Created personalized catering/event menus with a specialty in food allergies and special dietary needs.
- Supervised a team with responsibility for all safety, sanitation, purchasing, inventory, and production functions.

**Team Leader / Executive Chef – Midwest Region** | **COMPANY CONFIDENTIAL** | Chicago, IL 1997 – 2001

- Department head and regional trainer for the Prepared Foods team at multiple Chicago area locations.