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CRFP Spotlight

What restaurant companies have you worked for prior to your current position?

Applebee's corporate and franchise, Darden (Olive Garden) and Brinker (Chili's, Macaroni Grill, On the Border, Cozymels and Grady's).

After spending so much time in restaurants, do you cook? If so, what is your best dish?

I'm good with anything that can be cooked on the grill.

What was your first car?

A 1967 Ford Mustang

What is your all-time favorite movie?

"Rudy," the real-life story proves that anyone can reach their goals with enough determination.

What is the most challenging situation you've ever faced in a facility or on the job? How did you handle it?

The biggest challenge (and most fun) was having three weeks to develop a mock kitchen for new equipment and procedures testing in an abandoned Medieval Dinner Theater in Orlando, Fla. With the fire department on site for safety issues, we tested kitchen equipment, changing the footprint every 60 minutes to obtain the best possible layout and flow.

If you weren't a restaurant facility professional, what you would be?

I'd go back to owning an HVAC/refrigeration company.

What was your very first job?

I had a newspaper route up in Milwaukee when I was 10 years old. That's how I earned the money for my '67 Mustang.

What is the best advice you ever received?

"Git'r Done" from my favorite comedian, Larry the Cable Guy, and also "Be grateful for what you have and never take anything for granted." Both of these quotes fit me personally and professionally.

To what would you attribute your success in achieving your CRFP?

I would say my career in HVAC/ refrigeration, building my own homes from the ground up and determination to learn as much as I can about the industry throughout my career.

Would you recommend attaining a CRFP to other colleagues? Why?

Absolutely! It validates your knowledge and affords a way for you to know what you should focus on learning to expand your skills.

What has been the most significant change in the restaurant industry? How has it affected your job?

The economy has taken a toll on the industry, which has resulted in our jobs becoming more challenging. The balance between spending money to maintain our facilities and making needed concessions to control stricter budgets is a major priority for our teams.

What do you do for fun in your spare time?

I ride my 2006 Road King Classic, brew my own beer and wine, play on a softball team and grow a vegetable garden every year.

What's the one thing most people would be surprised to learn about you?

I'm a "Cheesehead" that doesn't like cheese. GO PACK!

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