

Most Recently

Iron Heart Canning January 2019 – Current

A mobile canning company that works mostly in craft beer, I act as Regional lead in northern Virginia managing a warehouse, client relations, training, daily operations, and troubleshooting.

My Food and Farming Experience

The Culinary gardener January 2017 – December 2018

The Culinary Gardener is a small specialty vegetable operation where I act as assistant farmer working next to the owner in all facets of the farm side of the business growing food for restaurants in the area.

Stone Barns Center for Food and Agriculture 2016 Growing Season

At Stone Barns, I was enrolled in the field apprenticeship program that involved crop production in an intensive vegetable system growing.

Key Skills

- Managing people, time, and tasks so that all work is completed.
- Understanding of crop rotation, irrigation, weeding, and harvest.
- Developing agro-ecological practices while considering profit.

Center for Environmental Farming Systems June 2015 – February 2016

During my time at CEFS, I was involved in seed trialing and high tunnel production Research conducted through NC A&T and NC State.

Key Skills

- Tractor and implement operations.
- High tunnel management
- Data collection, IPM, and understanding of organic certified pest and disease control.

Carolina Farmin' July 2013 – February 2014

A produce wholesaler, I worked with restaurant accounts and sales staff to ensure orders were processed and delivered.

Key Skills

- Warehouse and delivery team management.
- Purchasing based off of client ordering projections.
- Developing inventory management practices.

My Education: University of North Carolina Wilmington 2013, Bachelor of Science in Biology and Minor in Chemistry