

# Robert Kelly Shockley

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## Work Experience

March 2007 to Present: **Chef & General Manager, Ethos Vegan Kitchen, Inc.**; Orlando, Florida.  
Full-time employment in self-founded limited-service restaurant. Responsibilities include standard Chef and General Manager duties, plus public relations and marketing. More information at [www.ethosvegankitchen.com](http://www.ethosvegankitchen.com).

October 2004 to Present: **Owner/Manager, Nonsense Records, LLC**; Orlando, Florida.  
Founder and manager of independent record label Nonsense Records. Responsibilities include roster development, marketing, finance and administration, relationship management, product development and placement, and promotions and communications. More information at [www.nonsenserecords.com](http://www.nonsenserecords.com).

May 2004 to Present: **Partner, Sah Nevaeh, LLC**; Orlando, Florida.  
Former mobile food cart operator- "The Vegan Hot Dog Stand." Responsibilities included menu development, strategic management, administration, health code compliance and documentation, trend analysis, food preparation and service. Kelly switched from partner/operator to non-operational ownership in May 2007.

March 2002 to March 2003: **Assistant Kitchen Manager, Sam Snead's Restaurant**; Orlando, Florida.  
Full-time employment in full-service franchise restaurant. Responsibilities included menu development, purchasing, receiving, kitchen line supervision, food preparation, food management for on-site catering.

March 2001 to March 2002: **Chef, Chapters Restaurant**, College Park, Florida.  
Full-time employment working in full-service independent restaurant. Responsibilities included menu design and development, kitchen supervision, purchasing, receiving, food cost analysis, labor analysis, recruitment and training, scheduling, food management for on-site catering.

March 1996 to March 2001: **Steward and Lead Line Cook, TGI Fridays**, Multiple Locations, Florida.  
Full-time employment working in full-service high-volume corporate restaurant. Responsibilities included kitchen line supervision, food preparation, purchasing, receiving, inventory management, food cost analysis, training of new line staff and new managers. During tenure worked at three different locations: Melbourne, Gainesville, and finally at regional training headquarters in Orlando.

## Other Experience

October 2005 to March 2006: **Volunteer, Orange County Public Schools**.  
Moderator for Frangus Elementary's after-school creative arts program "the Karma Project".

October 2003 to Present: **Benefit Concert Coordinator, Simple Living Institute, Inc.**  
Volunteer event coordinator for local 501(c)3 non-profit organization dedicated to creating opportunities for sustainable living in the Central Florida community. Responsibilities include booking, promotions, graphic design, coordination, vendor and artist relations, sound management, equipment procurement and volunteer management.

## Education

Valencia Community College, 1996-1997.

Apopka High School, May 1995, Graduate.

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