

Seth Herman

Henderson, NV

910-368-8264

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PROFILE

Reliable and adaptable worker with experience in high-volume food production environments and technical systems. Skilled in following procedures, maintaining quality standards, and operating efficiently under time constraints. Strong attention to detail, safety awareness, and ability to adapt quickly in fast-paced settings.

PORTFOLIO

Website: <https://sethkherman.com>

EXPERIENCE

Flower Child | 11/2025 – Present

Line Cook

- Prepare fresh, from-scratch ingredients daily following standardized procedures to ensure consistency and quality.
- Manage ticket flow to consistently complete orders within a 10-minute service window in a fast-paced environment.
- Balance ongoing prep with active line responsibilities to maintain workflow efficiency and prevent service disruptions.

Legal Copy Technologies, Inc | 05/2025 – 10/2025

Web Developer

- Designed, developed, and maintained production web applications, integrating FileMaker Server databases with custom PHP backends and dynamic JavaScript frontends, ensuring secure and efficient data handling.

- Built reusable backend modules (AJAX handlers, authentication logic, session/token management) and frontend components (dynamic UI widgets, responsive forms).
- Implemented version control practices (Git/GitHub) for collaborative development.
- Researched and applied new technologies to improve system performance and cost efficiency.

Legal Copy Technologies, Inc | 01/2025 – 05/2025

Web Development Intern

- Built proof-of-concept projects with mentorship, applying HTML, CSS, JavaScript, PHP, and SQL to strengthen core development skills.
- Developed early prototypes with form handling, session storage, and database-driven content, strengthening backend fundamentals.
- Applied responsive layouts and mobile-first design approaches to improve usability.
- Learned structured development workflows, transitioning from guided learning to independent problem solving.

Mellow Mushroom | 07/2023 – 10/2025

Line Cook

- Maintained high food quality under time pressure, coordinating across stations to keep low ticket times.
- Trained in multiple stations, supporting cross-team efficiency.
- Followed standardized recipes and procedures to ensure consistent product quality.

Bonefish Grill | 06/2022 – 07/2023

Line Cook

- Prepared high-quality meals across multiple stations (fry, salad, and sauté) in a fast-paced kitchen environment.
- Maintained food presentation standards and quality standards during peak service hours.
- Coordinated with team members to manage high order volumes efficiently.

EDUCATION

Florida State College at Jacksonville, Jacksonville, FL

Degree: Associates of Science – Computer Information Technologies

REFERENCES

Available upon request