

MICHAEL RUBENS

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303-261-5799

I am passionate about cannabis and specifically infused baked goods. With more than 9 years of baking and research experience in the industry, I am seeking a lead baking position where I can develop new recipes and train baking staff. I have extensive food packaging and label design experience. Additional skills include:

- 40+ years familiarity with cannabis
- 9+ years baking/research infused baked goods
- Published writer – “Baking to Get Baked”
- 2 years grow experience
- 20 years packaging & manufacturing
- 25+ years customer service experience

PROFESSIONAL EXPERIENCE

URSA MINOR MEDIA 2016-present

Co-founder/creator. Published infused edibles cookbook for home bakers, “Baking to Get Baked”, and created MJ Odingreen brand and persona. www.mjodingreen.com

PURE DISPENSARIES 2015-2016

Cannabis Consultant. As a budtender at Pure, duties included consulting with customers (enlightening medical patients and schooling new recreational users); trimming; weighing and packaging as well as opening and closing responsibilities.

COLORADO CANNABIS COMPANY 2014-2015

Head baker. Responsible for producing and packaging up to 2000 cookies (500 packages) per week for resale across a dozen medical retail dispensaries. Created 6 new recipes which were awarded **Westword’s 2015 Best of Denver Best In-House Edibles.**

SPIRITED SORBET/SORBETERIA/FRUIT KARMA 2005-2013

Master sorbeteer/co-owner. Responsible for recipe development, novelty development, store design, procurement, manufacturing, marketing, and packaging.

SWEET CHEEBA EDIBLES 2008-2011

As **co-owner and head baker**, duties included recipe development, sales, branding, and packaging design. Awarded runner-up **BEST EDIBLE**, Longmont Sacred Herb Fest 2010.

CANNABIS 4 HEALTH 2010

Dispensary Manager/Budtender, duties included opening/closing store, grading and purchasing cannabis, testing strains and edibles, writing reviews and making recommendations for purchase, processing paperwork, inventory, ordering supplies, dealing with vendors, trimming plants.

THE ICE MAN COMETH SORBETS 1994-2002

Founder/co-owner. Responsible for recipe creation (100 flavors), procurement, manufacturing, packaging, shipping, distribution, sales, marketing, advertising, inventory, and collections. Also primary facilitator of live demos and customer service. Awarded Westword **Best of Denver**, 1997. Selected vendor at closing dinner **G-8 Summit**, Denver 1997.

Other Work History:

MCI Telecommunications, **customer service specialist** 1985-1991

Multiple restaurants, **line cook/waiter/bartender/caterer/private chef** 1979-1994

EDUCATION

University of Denver 1983-1985, Denver, Co.

- Graduated 1985, BA psychology/minor creative writing

- Graduated with honors in psychology, 3.7 GPA

UC Santa Barbara, Santa Barbara, Ca. 1981-1982

De Anza College, Cupertino, Ca. 1979-1980

Santa Monica College, Santa Monica, Ca. 1977-1978

Richmond Senior Secondary High School, Richmond, BC. Graduated 1977