

Chris Irving

(512) 367-0841

chris.irving88@gmail.com

chirsirvingcopy.com

Before you read my resume, I need to come clean.

I never studied advertising in university. Or portfolio school. I am, much to the chagrin of my parents, a chef. No, sorry. It's worse than that. I'm a chef who spends his free time writing, performing and producing stand-up and improv comedy.

My parents are devastated.
They call me a disappointment.

But I'm hoping you will call me a "non-traditional candidate."

Maybe even a "non-traditional candidate with lots of potential."

Or, better yet "our next junior copywriter."

Why should you take a chance on me?
It's pretty simple.

As a chef, I learned to work hard, be creative, manage stress, meet deadlines, and, above all, please the client.

As a comic, I learned to be authentic and entertaining. Or else get booed offstage.

As a salesperson, I learned that selling something isn't about listing the features or doing a cost benefit analysis. It's about understanding what, deep down, people really want.

I think my years learning these skills, along with my hard work and creativity, would make me an excellent addition to your agency.

I'd love the chance to show you what I can do.

Sales experience

Local Sales Representative, Yelp

2023 – 2024

- Sold Yelp advertising programs through high-volume outbound dialing to small business owners, making over 80 calls a day
- Used Salesforce to manage a pipeline of clients
- Acquired industry knowledge on small businesses ranging from dentists to landscapers to restaurant owners
- Consistently exceeded monthly quotas

Kitchen experience

Lead Line Cook, Osteria Langhe

2015 – 2017, 2025 – present

- Managed dinner service for one of the best Italian Restaurants in the United States (*Fodors Travel*), including executing one of Illinois' best pasta dishes (*Food Network*)

Baker/Butcher/Pasta Maker, The Warbler

2018 – 2023

- Responsible for bread, pastry and pasta production for a restaurant doing 300-400 nightly covers
- Studied under award-winning Executive Chef Ken Carter, who was named on Zagat's 30 under 30 list

Sous Chef, Peche Austin

2013 – 2015

- Managed a team of chefs to create high-end French cuisine for up to 200 people nightly
- Created, implemented and executed seasonal and daily menus

Comedy experience

Producer & Performer

Tragic Mike Variety Show, Jokes My Mom Wrote, Comedy for Humans, Comedy Hound Stand-Up Showcase

Cast Member, The Comedy Clubhouse

Weekly performances at Chicago's highest rated comedy club

Training Program Graduate

CIC Theater, Annoyance Theater, iO Chicago, The Comedy Clubhouse

Training & Education

The Workshop

Creative mentorship program for those wanting to break into the ad industry

Algonquin College

Ottawa, Canada