

David Gauthier

As a flexible, dependable, and trustworthy individual, I would like to expand my knowledge of code with an exciting and rewarding, yet challenging position as a junior dev. I seek to provide, assistance, and direction with teammates and to continue my career with an innovative, creative and respected establishment.

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EXPERIENCE

Maplewood Private Social Club - Executive Chef

September 2018 – May 2019

Dallas, TX

- Recipe writing with custom dining & catering menus for luxury social club
- Managed food cost and inventory
- Trained BOH and FOH on menu items
- Managed staff schedules and overall operations to proper safety standards
- Strong, personable relationship with food and beverage vend

Smoky Rose-Executive Chef

July 2016 – August 2018,

Dallas, TX

- Launched restaurant from inception as leader of culinary development team
- Developed all recipes and menu items
- Trained BOH and FOH on menu details
- Executed menu and beverage pairings for monthly beer dinners
- Strong, personable relationship with food and beverage vendors
- Maintained COGS at 28%

The Bitter Alibi-Executive Chef

April 2015 – June 2016,

Chattanooga, TN

- Launched restaurant from inception as member of business development team
- Menu development

- Kitchen design
- Staff management
- Responsible for hiring kitchen staff
- Responsible for scheduling

EDUCATION

Ut Austin, Austin Tx — Full Stack Bootcamp

june 2021 - present

learning: HTML5, CSS3, JavaScript, jQuery, Bootstrap, Express.js, React.js, Node.js, Database Theory, MongoDB, MySQL, Command Line, and Git

Le Cordon Bleu, Portland Or — A.S.

Nov 2000 - Feb 2002

An intense course of study leading to a degree in the Culinary arts

Rigorous and comprehensive courses that fine-tuned my skills that were learned while training in the US Army

Integrated classical and modern culinary techniques with strong kitchen management skills

Trained in all the following areas: menu planning, portion size, food cost, purchasing food supplies in quantity, selection and storage of food, use of leftover food to minimize waste, restaurant sanitation, public health rules for food handling, kitchen supervisory skills, and restaurant management.

PROJECTS

Top Tourist

Worked with my team on a functional website that included:

- HTML, CSS, JavaScript
- Materialize CSS
- Foursquare Place API- Postman
- Hotels API- Rapid API
- Codepen
- Unsplash

