

Alex White

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SUMMARY

Forward thinking problem solver with over 10 years of experience in team building, analytics, business development, and customer / vendor relationships.

TECHNICAL SKILLS

JavaScript	React	Node.js	Express	PostgreSQL	APIs
jQuery	Redux	Redux-Sagas	HTML5	CSS3	Material-UI

PROFESSIONAL EXPERIENCE

February 2021 - Present (Expected Graduation: July 2021)

Prime Digital Academy, Minneapolis - *Full Stack Software Development Student*

Full time immersion learning program teaching full stack software development

Solo Project: CellarDex (currently in the development planning stage)

- CellarDex is an application that recommends food and wine pairings and allows users to provide personal insights to each recommendation.
- Users are able to login and search through a database by grape varietal, wine style, or type of food. The user is then provided pairings that match the search. Users are able to save pairings and publish insights.
- Built using: JavaScript, React, Node.js, Express, PostgreSQL, Passport.js, HTML5, CSS3, Material UI, React-Router-Dom, React-Redux, React-Redux-Sagas, and Axios.

Group Project: Start date June 2021

May 2020 - February 2021

The Minikahda Club, Minneapolis - *Food & Beverage Manager*

Historic country club located on Lake Bde Maka Ska

- Managed scheduling and performance for many teams, totaling approximately 80 employees
- Project leader (beverage team) for implementing a Salesforce based point-of-sale system for food and beverage to use across all venues
- Constructed a beverage inventory database with Excel's Power Query, leading to the discovery and correction of pricing structure discrepancies, and real time analysis of department sales trends and inventory
- Collaborated with the COO, Controller, Board of Governors, and Food & Beverage Director to implement and improve club processes and procedures during one of the most historically difficult periods for the business
- Consistently achieved wine sales favorable to the budget
- Recruited to the team with the assigned goal of improving overall member dining experience

August 2019 - March 2020

Quince, San Francisco - *Backwaiter*

Iconic three Michelin starred 8-11 course tasting menu by Chef Michael Tusk, highlighting fresh produce from the restaurant's own farm in Marin County.

- Worked with a team speaking 5 different languages
- Maintained an atmosphere of intense hospitality and professional service
- Anticipated and exceeded guest expectations under extraordinary pressure
- Promoted 3 times in a 7 month period

February 2019 - August 2019

Coi, San Francisco - *Wine Director*

Innovative two Michelin starred 9 course tasting menu by Chef Erik Anderson, highlighting contemporary and playful French cuisine.

- Served as the interim General Manager for a 1 month period to successfully navigate the business through a transitional period by creating and training a new team
- Curated and maintained a Wine Spectator “Best of Excellence” award winning 500 selection wine cellar
- Led and developed a wine education program
- Promoted 4 times in a 6 month period

June 2018 - February 2019

Bardo, Minneapolis - *Sommelier & Maître d'*

Modern american bistro serving creative, precise, and seasonal food in a relaxed, yet elegant setting.

- Collaborated with the management team to implement service standards and procedures
- Managed wine inventory, vendor relations, and ordering
- As the Maitre d’, established numerous important customer relationships

April 2014 - June 2018

Heyday, Minneapolis - *Assistant Wine Director*

Groundbreaking restaurant led by Noma trained chef Jim Christianson

- Worked with a team to win the chef and restaurant several local and national awards including Food & Wine “Best New Chef” 2015, Bon Appetit “Best New Restaurants” 2015, Star Tribune “4 Stars” 2014, and James Beard semi-finalist “Best Chef Midwest” 2015
- Managed wine purchasing, inventory, and staff training for a frequently rotating selection
- Joined the opening team of Heyday as a Chef de Partie, eventually working up to the role of Assistant Wine Director

EDUCATION

February 2021 - Present

Prime Digital Academy, Minneapolis - *Full Stack Software Engineering Certification*

December 2019

The Court Of Master Sommeliers, San Francisco - *Introductory Sommelier Certificate*