

Gabriel Pellegrini

Austin, TX | 646.283.9825 | gabriel@pellegrini.us | LinkedIn: [linkedin.com/in/gabrielpellegriniatx/](https://www.linkedin.com/in/gabrielpellegriniatx/) | butterandbytes.com

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Creative Technologist | Project Manager | AR/VR

Innovative and tech-savvy professional with a unique blend of creative storytelling, technical expertise, and leadership experience. Passionate about integrating emerging technologies, digital media, and culinary arts to deliver engaging experiences. Proven track record in project management, creative development, and business growth.

Key Strengths

- Project Management: Coordination, R&D, QA, Strategic Planning, Analysis
 - Leadership: Decision-Making, Empowering Teams, Critical Thinking, Problem-Solving
 - Technical Expertise: Programming, Web Design, Algorithm Design, Data Structures
 - Creative Skills: Interactive Design, AI Content Creation, Visual Storytelling
 - Personal Traits: Innovative, Goal-Oriented, Detail-Oriented, Collaborative
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Technical Skills

- Programming & Tools: Web XR, Java, JavaScript, Kotlin, Processing,
 - Three.js, React Native, Flutter
 - AI & Content Platforms: ChatGPT, DALL-E, Stable Diffusion, TikTok, Instagram, YouTube
 - Web & App Development: HTML, CSS, SQL, NoSQL, Node.js, AWS, Cloud Computing
 - Creative Development: Video Editing, Gamified Experiences, Interactive Design
 - Culinary Technology: POS Integration, Inventory Management, Food Delivery Platforms
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Education

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- Master's in Creative Technology – Southern Methodist University
AR/VR, Experiential Design,
 - Bachelor of Science in Software Development – Western Governors University (2022)
 - Focus: Mobile Development, Cybersecurity, Cloud Computing
 - Associate in Applied Science (Culinary Arts) – Art Institute of Houston (GPA: 3.8)
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Certifications

- CIW User Interface Designer | CompTIA Project+ | ITIL Foundation Certification
 - CompTIA A+ | ServSafe Food Manager | CIW Web Foundations Associate
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Professional Experience

Sales Representative – Rokit Drinks | Culver City, CA (2022 – Present)

- Drive sales and market expansion for premium tequila products across assigned territories.
- Develop and maintain strong client relationships to foster customer loyalty and repeat business.
- Execute strategic sales initiatives, consistently meeting and exceeding revenue targets.
- Collaborate with the marketing team to design and implement promotional campaigns that boost brand visibility.

Project Manager – Multiple Restaurants | New York, NY (1999–2024)

- Spearheaded the startup and operations of over 10 restaurant openings, including concept development, staff training, and budget management.
- Delivered exceptional customer experiences, enhancing profitability and brand reputation.
- Established and maintained efficient operational systems to ensure long-term success.

Executive Chef – Food for Thought | Austin, TX (2017–2023)

- Achieved significant business growth by integrating delivery services and optimizing operational workflows.

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- Implemented a point-of-sale integrated delivery system, reducing shrinkage and increasing efficiency.

- Expanded client base by forming partnerships with major food delivery platforms.

Owner/Operator – Sagra | Austin, TX (2007–2018)

- Directed all operations for an award-winning Italian restaurant recognized as the "Best Italian Restaurant in Austin" for two consecutive years.
- Oversaw hiring, training, and leadership of staff to maintain high service and culinary standards.
- Designed innovative marketing campaigns that drove consistent customer growth.

Multi-Unit Executive Chef – Marion's Continental | New York, NY (2003–2006)

- Managed three restaurant operations, leading a team of 60 employees and overseeing a \$7.1M budget.
- Implemented cost control measures and process improvements to enhance operational efficiency.
- Created seasonal menus and maintained high food quality standards across all units.

Notable Projects

- Fresh Share App: Designed, developed, and promoted a mobile application for fresh food sharing, successfully launching it on the web app store.
- Web Design for Oil and Gas Companies: Built professional websites for Bluewater Oil and Gas, Lavaca River Oil and Gas, and Lavaca River Operating Co., improving their digital presence and user engagement.

Reviews & Recognition

- Featured in *New York Magazine*, *Time Out NY*, *Austin Monthly*, *Texas Monthly*, and *Zagat Guide* for culinary excellence and innovation.