# DANIEL DEGEARE

Problem Solver, Writer, Foodie.

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Visit me online at www.degeare.com

Currently back in school at the University of Utah for Web Development.

I'm interested in work that allows me to solve challenges in creative and collaborative ways. I am always looking for the next problem my mind work on.

Authorized to work in the US for any employer



#### WORK EXPERIENCE

### **General Manager**

**Slapfish Farmington** - Farmington, UT December 2018 to Present

As the GM my main responsibilities include daily coordination of both Front and Back of House operations through shift scheduling, staff training, and direct management and supervision before, during, and after service. This involves overseeing 20+ employees and managing goods and services resulting in 1.2 million dollars in annual sales.

- Oversee all aspects of customer service, review and resolve complaints, and offer guidance and feedback to all team members.
- Responsible for the health and profitability of the restaurant. Closely control operational costs and future needs including goods, equipment, vendor services, labor, and additional overhead. Perform sales tracking and data analysis, comprehensive inventory, and monthly Profit and Loss reports.
- Oversee the health and safety practices of the business. Meet and exceed expectations of food safety, sanitation, and cleanliness. Daily walk-through, enforceable policies and procedures, and continuous staff training. Interface with vendors for cleaning services, repair and maintenance of equipment and facilities, and product delivery.
- Liaison with the wider community, interact with guests in the establishment, and promote the brand within the local community by engaging in events and activities, whether promotional or representative.

### Kitchen Manager

Slapfish Park City - Park City, UT December 2017 to December 2018

Manage all aspects of Back of House restaurant operations including cooking, inventory, prep, food safety, and quality control. Lead the line during lunch and dinner services, ensuring consistent, fast, and quality food output. Oversee the general cleanliness and maintenance of the kitchen and it's equipment, and train and supervise a team of 7-10 line cooks, prep cooks, and dishwashers.

Have Maintained a 4.5 Star Yelp review average, 95%+ Health Inspection rating, 90%+ secret shopper review, and sub 30% labor cost since restaurant opening.

#### **Lead Line Cook**

Uinta Brewing - Salt Lake City, UT

April 2017 to January 2018

Prepare all menu items in a high quality craft kitchen. Soups, sauces, and dressings from scratch. Work with management in menu and event planning as well as tasting and beer pairing fine dining menus. Oversee cleanliness and upkeep of kitchen and line, as well as inventory management, vendor contact and ordering, and BOH scheduling.

Oversaw menu and recipe overhaul to reduce food cost from 40% to sub-30%. Established Par-lists, order guides, and opening, closing, and deep-cleaning check lists.

### **Cook Supervisor**

Orchard Park Post-Acute Rehab - Orem, UT

April 2016 to April 2017

Cook meals for residents conforming to strict dietary guidelines and resident needs/preferences. Monitor residents dietary intake and work with them and their doctors, nurses, and registered dietitians to support resident rehabilitation through nutrition. Also responsible for kitchen upkeep and cleanliness, as well as inventory and stock rotation.

## **Web Application Penetration Tester**

Independent Contractor - Salt Lake City, UT

May 2014 to April 2016

Responsibilities

Perform penetration tests on client Web Applications

Targets include both live sites and sites in dev environment.

Perform both credentialed and un credentialed testing.

Targets ranging in size from 10 dynamic pages to over 500.

Clearly document and provide evidence for all findings, provide a written report detailing results and offering suggested solutions.

#### Accomplishments

Tested Web Applications for both Government and Private Sector, including Web Apps in foreign languages. Engagement periods ranging between 3 days and 6 weeks.

### **Support Verification Supervisor**

#### SecurityMetrics Inc

2008 to May 2014

Lead a team of 10+ technicians to verify and recreate security issues found on client's business networks and web applications.

- Reduced customer dispute resolution time from one week to 24 hours.
- Consult with in house development team to track and fix automated security scanner issues.
- Manage independent projects from conception to live deployment within the company.
- Plan and lead technical training sessions for customer service department.
- Train technicians on all new and widespread Information Security issues.



### **EDUCATION**

## **Bachelor of Arts in English Literature**

University of California - Los Angeles, CA 2005 to 2008



SKILLS

- Microsoft Office (10+ years)
- Web Design (7 years)
- Networking (7 years)
- Information Security (7 years)
- Inventory Management (4 years)
- Vendor Management (4 years)
- Scheduling (7 years)
- Food Safety (7 years)
- Cooking (7 years)
- Menu Design (2 years)
- · Marketing (3 years)
- kitchen (7 years)
- Ordering (4 years)
- Chef (2 years)
- Knife skills (7 years)
- Line cook (7 years)
- Management (10+ years)
- POS (10+ years)
- Team Player
- training
- Customer Service
- Outlook
- Word



CERTIFICATIONS AND LICENSES .....

**Food Handler** 

March 2019 to March 2022



### **ASSESSMENTS**

# Project Management Skills: Time Management — Highly Proficient

September 2019

Prioritizing and allocating time to effectively achieve project deliverables.

Full results: <a href="https://share.indeedassessments.com/share\_to\_profile/">https://share.indeedassessments.com/share\_to\_profile/</a>

9e787dfe93a3bffee4b7c29eb1784c94eed53dc074545cb7

## Management & Leadership Skills: Impact & Influence — Proficient

August 2019

Adapting leadership style to accomplish goals using rational or emotional appeal.

Full results: https://share.indeedassessments.com/share to profile/

318cbfab2232de1a830e7a4501118388eed53dc074545cb7

## **Cooking Skills: Basic Food Preparation — Expert**

January 2020

Preparing food, using cooking equipment, and converting ingredient measurements.

Full results: https://share.indeedassessments.com/share to profile/

f20bae8f0752a7bfb1b36bcf1abad946eed53dc074545cb7

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