Dane Gaze

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# Career Objective

Motivated IT professional currently transitioning from the hospitality industry into the technology sector. Backed by hands-on coursework in networking and cybersecurity, and supported by strong interpersonal and leadership experience developed over a decade in high-pressure, team-driven environments.

# Education & Certifications

Associate in Science, Networking Management & Cybersecurity  
Central Piedmont Community College, Charlotte, NC  
GPA: 3.6 · Expected Graduation: June 2024  
Relevant Coursework: NET-125 (Intro to Networks), NET-126 (Routing Basics), SEC-110 (Security Concepts)

CompTIA A+ Certification  
Core 1 (220-1101) – Completed June 2023  
Core 2 (220-1102) – Completed July 2023

# Technical Skills

* - Networking fundamentals: IP addressing, routing, subnetting, cabling
* - Basic Python scripting and automation
* - Windows & Linux operating systems (installation, user management, CLI tools)
* - Remote desktop support, virtualization basics, and system imaging
* - Ticketing systems, software installation, basic troubleshooting

# Professional Experience

## Pita Wheel · Gastonia, NC (Sept 2020 – Sept 2022)

* - Trained staff on Point-of-Sale (POS) systems—developed quick-reference tech guides for new hires
* - Consulted on custom beverage menus and improved workflow efficiency by standardizing inventory tracking

## Le Meridien/Sheraton Hotel · Charlotte, NC (Apr 2017 – Feb 2021)

* - Oversaw 4 unique bar environments with high-traffic customer flow
* - Collaborated cross-departmentally with culinary and event planning teams
* - Performed inventory reconciliation and data logging weekly using Excel and POS systems

## T.G.I Fridays · Concord, NC (Aug 2015 – Sept 2016)

* - Reduced food costs by 3% through systematic forecasting and vendor negotiation
* - Trained 30+ team members in operations and new technology rollouts
* - Utilized scheduling tools and labor analytics to optimize staffing efficiency

## Kitchen Manager / Supervisor Roles · Greenville, SC (2010 – 2015)

* - Managed back-of-house teams of up to 12 staff, enforcing strict quality assurance standards
* - Conducted quarterly performance reviews and implemented structured training programs
* - Built cost-effective seasonal menus using Excel and vendor coordination

# Core Competencies & Soft Skills

* - Excellent verbal and written communication
* - Customer service and issue resolution under pressure
* - Training and onboarding new team members
* - Team collaboration and cross-functional coordination
* - Analytical thinking and proactive problem solving