

Joshua Martinez

Organized and hard-working employee with strong commitment to collaboration and solutions-oriented problem-solving seeking to join a modern company to rapidly develop skills in web development. Looking to leverage proven organization and management skills to deliver results to future employer. Committed to high standards of web design, user experience, usability and speed for multiple types of end-users. Technically proficient, fast learner, and analytical problem solver with calm and focused demeanor.

Education

2020-01 - Current	No Degree: Full Stack Web Development <i>University of Texas At Austin - Austin, TX</i> Currently enrolled in a Full stack web development course at the University of Texas to build solid skills in the following areas: <ul style="list-style-type: none">• HTML, CSS, Javascript• Node.js, React.js
2007-08 - 2009-08	AAS: Culinary Arts <i>Le Cordon Bleu Texas Culinary Academy - Austin, TX</i>

Work History

2018-09 - Current	Sous Chef/Kitchen Manager <i>Catering by Rosemary, Austin, TX</i> <ul style="list-style-type: none">• Development of daily menu.• Responsible for purchasing and inventory in extremely high volume environment, as well as logistics involving delivery of prepared food and equipment.• Planned and directed high-volume food preparation in fast-paced environment.
2015-11 - 2018-08	Sous Chef <i>Kimpton Hotels & Restaurants, Austin, TX</i> <ul style="list-style-type: none">• Oversight of daily production.

Contact

Address

Austin, TX, 78660

Phone

512.658.0746

E-mail

jdmartinez1531@gmail.com

Skills

HTML

Javascript

Managing

Purchasing

Web development

Github

Node.js

React.js

- Planned and directed high-volume food preparation in fast-paced environment.
- Mentored more than 10 kitchen staff at all levels to prepare each for demanding roles.

**2014-01 -
2015-08**

Sous Chef

Kimpton Hotels and Restaurants, Washington, DC

- Responsible for overseeing operations, managing labor, payroll, and purchasing in multiple outlet property
- Developed full, tasting, and special events menus to meet all establishment needs and maintain strong customer levels.