

JASON TABA

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PROFESSIONAL SUMMARY

- Dedicated, hardworking restaurant management professional with extensive daily planning and operations experience. Skilled in staff training and development.
- Innovative and proactive Web Developer successful developing elegant, groundbreaking website and application designs for demanding clients. Talented in project management, team leadership and independent problem-solving. Highly organized multitasking with expertise in scheduling projects, enhancing designs and verifying code. Prepared to offer programming abilities to team.

WEBSITE, PORTFOLIO, PROFILES

- <https://www.facebook.com/stiwonder>
- [linkedin./in/jason-taba-0507b449](https://www.linkedin.com/in/jason-taba-0507b449)
- www.jasontaba.com

ACCOMPLISHMENTS

- 2021 Tim Hortons Platinum Awardee in Tim Hortons 5036 Snowbird(YMM Airport Branch)
- 2021 Always Clean awards (Golden Broom) in Tim Hortons 5036 Snowbird(YMM Airport Branch)

SKILLS

- | | |
|--------------------------------------|--|
| • Equipment Maintenance and Repairs | • Responsive Web Design |
| • Microsoft Office | • Front-End Skills: HTML, CSS |
| • Sales and Marketing | • Scripting Languages: PHP, Python, Javascript |
| • Supply Ordering and Management | • Graphic and User Interface Design |
| • Information Technology Specialist | • Project Management |
| • Performance Improvement | • Database Development |
| • Labor and Overhead Cost Estimation | • Website Privacy and Security |
| • Recruitment and Hiring | • Web and Application Servers |
| • Payroll Administration | • Back-End and Database Skills |

WORK HISTORY

May 2021 - Current

Restaurant Manager

Tim Hortons 1368715 Alberta (TH 5036 Snowbird) - Fort McMurray, Alberta

- Developed, implemented and managed business plans to promote profitable food and beverage sales
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction
- Strategically developed effective marketing plans to

Apr 2021 - May 2021

Assistant Store Manager

Tim Hortons 2033279 Alberta (TH 8183
Quarry Ridge) - FORT MCMURRAY,
Alberta

- increase sales and profits while managing costs.
- Led and directed team members on effective methods, operations and procedures.
- Coached sales associates in product specifications, sales incentives and selling techniques, significantly increasing customer satisfaction ratings.
- Managed opening and closing procedures and recommended changes to enhance efficiency of daily activities
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- Responded to customer concerns, working with manager to significantly raise customer satisfaction ratings.

Apr 2021 - May 2021

RCSM Tech/Safety Watch

Impact Safety - Fort McMurray, AB

- Inspected worksites, practices and gear for compliance with established safety standards.
- Checked written JSAs and permits for adherence to regulations.
- Inspected facilities for adherence to fire, hazard and safety guidelines.
- Served as primary backup to officer in charge with various responsibilities related to compliance, operations management, and staff supervision.

Jan 2018 - Apr 2021

Supervisor

Tim Hortons 1758850 Alberta (TH 4910
Eagleridge) - Fort McMurray, AB

- Applied strong leadership talents and problem-solving skills to maintain team efficiency and organize workflows.
- Created successful work schedules for each team member to maintain deadlines and fully staff shifts.
- Adjusted job assignments and schedules to keep pace with dynamic business needs, factoring in processes, employee knowledge and customer demands.
- Worked with management team to implement proper division of responsibilities.

Aug 2014 - Jan 2018

Assistant Restaurant Manager

Freemont Foods Corporation (Jollibee
Asiatown_ Cebu City) - Cebu City,
Cebu, Philippines

- Delivered in-depth training to workers in food preparation and customer-facing roles to promote strong team performance.
- Applied knowledge of previous supply needs and forecasted business levels to estimate required supplies.
- Continuously evaluated business operations to effectively align workflows for optimal area coverage and customer satisfaction.
- Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and reduce waste.

EDUCATION

Expected in Oct 2022

Associate of Science: Web Design & Development Program
ABM College | Calgary, AB

Mar 2014

Bachelor of Science: Information Technology
STI College Cebu | Apas, Lahug, Cebu City, Philippines

Mar 2011

Associate of Science: Information Technology
STI College Cebu | Apas, Lahug, Cebu City, Philippines

TICKETS / CERTIFICATES

- Common Safety Orientation by Energy Safety Canada - completed on 02/21/2021
- H2S Alive by Energy Safety Canada - completed on 03/15/2021
- Confine Space Entry and Monitor by Energy Safety Canada - completed on 03/12/2021
- FALL Protection by Energy Safety Canada - completed on 03/17/2021
- First Aid & CPR/AED level C by Canadian Red Cross - completed 03/23/2021
- Food Safety Certification by TrainCan, Inc - completed 03/01/2018