

Gary "Nate" Moscato

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Education

Certification	Associate in Science Web Design and Development Web Design Specialist
Internship	<i>Virtual and Augmented Reality Assistant</i> St. Petersburg College Seminole Campus under the guide of Instructor Chad Mairn. <i>Virtual Reality Assistant</i> The Imagine Museum of St. Petersburg under the guide of VR Coordinator Kurdt Allan.
2016 to 2019	<i>Saint Petersburg College, Clearwater, FL</i> Completed upon receiving my Associates Degree in Web Development.
1996 to 2000	<i>Clearwater High School, Clearwater, FL</i> Completed upon receiving my G.E.D.

Courses

GPA	3.62 cumulative
2018 to 2019	Fundamentals of Linux/Unix Client-Side Javascript Server-Side Javascript SQL Database Programming
2017 to 2018	Developing Web Sites/PHP/MYSQL Advanced PHP/MYSQL Javascript Advanced Website Development
2016 to 2017	Web Foundations/Essentials Intro to C# Programming Java Programming, I & II Intro to Computer Programming

Employment

2021 to Current *Front-end Web Developer*

Front-End Web Developer with [Pennexx Foods](#). Assisting the Lead Web Designer in bringing their site designs to fruition. Taking any, and all, information needed and returning a well-built, fully responsive, and easy to use web application.

2018 to 2021 *Lead Cook Countryside Country Club*

Assisting the Head Chef with daily duties of prep, organization, cleanliness, and the smooth operation of a kitchen and their crew.

2015 to 2018 *Line Cook Carrabba's Italian Grill*

Assisting in the daily routines of opening and operating a corporate kitchen for Carrabba's Italian Grill, located in St. Petersburg, FL. Duties including but not limited to scheduling, ordering, and organization of the kitchen.

2010 to 2015 *Kitchen Manager Carrabba's Italian Grill*

Responsible for the operations of my second multi-million-dollar kitchen for Carrabba's Italian Grill, located in Sarasota, FL, and again reaching record setting numbers. Duties including but not limited to scheduling, price watching and ordering for multiple deliveries on a weekly basis, cleanliness, organization, and continuous motivation for my staff.

2005 to 2010 *Kitchen Manager Carrabba's Italian Grill*

Responsible for the operations of my first multi-million-dollar kitchen for Carrabba's Italian Grill, located in Brandon, FL, reaching record setting numbers. Duties including but not limited to scheduling, price watching and ordering for multiple deliveries on a weekly basis, cleanliness, organization, and continuous motivation for my staff.

1997 to 2005 *Kitchen Assistant Carrabba's Italian Grill*

Assisting in the daily routines of opening and operating a corporate kitchen for Carrabba's Italian Grill, located in Clearwater, FL. Including but not limited to scheduling, ordering, and organization of the kitchen.