**Noe Rodriguez**

9503 Willow Hallow,San Antonio Texas 778254

noer9114@gmail.com 210-309-0205

***Qualifications:***

* Leadership skills
* Ability to Multitask
* Accustomed to working in a fast paced environment
* Fluent in reading, writing and speaking Spanish and English
* Familiar with Aloha Systems (Front End)
* Familar with : HTML , CSS , PYTHON , ANGULAR JS , JAVASCRIPT , GIT .

***Certificates:***

Texas Manager Food Certified

Manager Food Certified (City of Houston)

T.A.B.C Certified

***Education:***

**Universidad Michoacana de San Nicolas de Hidalgo (Mexico) 1994**

Escuela de Leyes- UMSNH (Law School)

Completed Basic Law Degree

**Houston Chicano Learning Center , Houston Texas 1995-1996**

English as Second Language Courses (ESL)

**Coding Campus , Provo Utah**

Python , HTML , CSS , JAVASCRIPT , ANGULAR JS , VCS GIT

***Experience:***

**Lupe Tortilla Mexican Restaurant Aug 2011--May 2014**

*San Antonio – Kitchen Manager / Asst. General Manager*

* Assisted in finalizing the implementation of the corporate systems after successfully opening the first location outside of Houston
* Lowered the opening food and labor cost to company standards
* Promoted to Assistant General Manager within a few months

*Houston (hwy249) / Houston (hwy 45) – Asst. General Manager*

* Successfully stabilized food and labor cost within 7 months
* Increased sales and catering by more than 5%

**Carlos and Martin’s Tex-Mex / Lone Star Bar & Grill Sept. 2009 – May 2011**

*Cayman Islands BWI - Executive Chef*

* Successfully opened the companies first Tex-Mex restaurant in the Cayman Islands
* Set up management systems such as DSR, labor and cost reports for two locations
* Developed and established menu items and pricing for both locations
* Responsible for food inventory on a weekly basis for both locations
* Responsible for the training for the KM and kitchen staff.
* Consistently maintained a food cost of 28% or better for both locations

**Cyclone Anaya’s Mexican Kitchen Dec. 2004 – July 2009**

*General Manager/ Dallas Area Leader*

* Developed the company’s first catering division
* Successfully marketed for the Dallas area through media such as web cast and radio
* Created, developed and implemented manager, server, hostess and bartender training along with manuals
* Organized and translated the companies first recipe book into English/Spanish
* Analyzed and maintained monthly budgets for the Dallas area locations

*Oak Lawn (Dallas) -General Manager*

* Successfully opened the companies first restaurant outside of Houston
* Over saw construction and initial accounts such as linens, liquor, beer, wine and food
* Maintained accurate percentages for food, liquor, beer and wine
* Organized many large events for the restaurant including the Katy Trail, Allen Ross Parade and the locations one year anniversary
* Lead the restaurant to the companies first $80,000+ week within 3 months of opening

*Midtown (Houston) -Asst. General Manager*

* Increased weekly sales by 18% through introducing the staff to incentive programs
* Maintained ideal and accurate food and beverage percentages
* Worked with staff on organizational skills to increase sales and provide a better guest experience
* Processed payroll on a weekly basis and hired and fired front of house staff

*Durham (Houston) - Head Server*

* Organized servers during shifts
* Responsible for waitstaff stations and organization of the dining room along with providing excellent guest service to my own section of tables

*Woodway (Houston) - Kitchen Manager*

* Recorded accurate food inventory on a weekly basis
* Maintained consistency on every dish by enforcing recipes
* Responsible for food cost
* Compared pricing monthly for best prices and negotiated accordingly