

Jason Lindley

7915 NE 20th St Vancouver, WA 98664

(360) 936-9306 | Zlitchufdux@icloud.com

SUMMARY

Results-driven hospitality professional with a strong background in health and safety, guest satisfaction, training, mentoring and team leadership. Skilled in managing restaurant operations, optimizing efficiency, and reducing costs. Proficient with using technology and operating systems. Recent graduate of the Web Development Program with a 3.83 GPA. Recognized for academic excellence as a member of the Phi Theta Kappa Honor Society.

KEY SKILLS

- Hospitality, management, guest satisfaction and service
- Team leadership, training, TEOFL, timeline management
- Proficient in computers, technology, and POS systems
- Photography and videography expertise
- Certifications in HTML/CSS, Python, and Windows Fundamentals
- Proficient in Microsoft Office / Google Docs / Apple Office
- Excellent in UX / UI Designing

EDUCATION**Clark College - Web Development Program**

September 2020 - Present

- Currently pursuing a Web Development Program at Clark College.
- GPA 3.83

HONORS**Phi Theta Kappa Honor Society**

May 2022 - Present

- Member of Phi Theta Kappa Honor Society, recognizing academic excellence.

Vice President's List

March 2021- Present

- Recognized on the Vice President's List

WORK EXPERIENCE

Manager, 13 Coins, Vancouver, WA

March 10th, 2023 - Present

- Successfully oversee daily operations of a high-volume restaurant, ensuring exceptional customer service and satisfaction.
- Train, mentor, and motivate a team of servers, hosts, and kitchen staff, fostering a positive work environment and maximizing productivity.
- Implement effective strategies to optimize efficiency and minimize costs, resulting in improved profitability and reduced waste.
- Responsible for inventory management, including ordering supplies, monitoring stock levels, and conducting regular audits to minimize shortages and excessive inventory.
- Maintain strict adherence to health and safety regulations, conducting regular inspections and training staff on proper food handling and sanitation procedures.
- Handle customer inquiries, complaints, and feedback, resolving issues promptly and ensuring a positive dining experience.

Server, Waterfront Taphouse, Vancouver, WA

June 2022 - March 2023

- Consistently provided exceptional experiences that exceeded guest expectations
- Trained and supported colleagues to deliver flawless service
- Demonstrated versatility by working in all areas of the restaurant
- Utilized effective communication to engage and satisfy guests
- Maintained up-to-date knowledge of menu items and beverages
- Responded to inquiries in a polite and helpful manner
- Contributed to establishing a welcoming environment for new guests during the restaurant's launch phase

Manager, Pasta Uovo , Santa Monica, CA

July 2017 - May 2020

- Conducted staff training for servers, bussers, and managers.
- Ensured compliance with health code and safety standards.
- Inspected daily prepared food for quality control.
- Handled guest complaints and ensured satisfaction.
- Stayed updated on restaurant changes and future plans.
- Maintained smooth flow between front of house and back of house.
- Managed inventory and assisted with product ordering.
- Oversaw kitchen operations to ensure timely food delivery.
- Supervised and motivated team, providing feedback and addressing performance issues.

UX UI Designer, Self-Employed, United States

January 2014 - Present

- Designing and building a version of Linux and its mobile counterpart
- Skilled in creating icons through vector.
- Advanced in conceptualizing website interfaces and application interfaces
- Skilled in Figma and Sketch for wireframing and mockups
- Pursuing continuous self-improvement through learning new skills and knowledge
- Adapted to new strategies to develop new designs
- Skilled in vocalizing ideas and bringing designs to life