Alex Munoz

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alexnmunoz • aleXXEST92 • Portfolio Link

➡ Objective

I am passionate about welcoming a new opportunity which will allow me to continue developing new skills in the technology field. I am eager to grow and advance with an innovative company where I can be effective in dispatching actions to the store while also creating a modern user experience for the client.

➡ Education

June 2019 - Present	**Austin Coding Academy** Full Stack Web Development
August 2014 - August 2015	**El Paso Community College** Graphic Design and Advertising

➡ Technical Skills

- **Languages:** JavaScript Basics, HTML, CSS
- **Frameworks & Libraries:** React, Redux, Node.js,
- **DevOps:** Heroku, Git
- **Databases:** MySQL, MongoDB, Google Cloud

"Designing my future one component at a time"

➡ Projects

Full Stack Application - "MicUs" *Insert Link Here*

➡ Work Experience

Director Of Training | OL - Texas Restaurant Group, Austin, TX

3/2020 – present

On and Off Site Training Manager For 15 Locations

- Develop NSO Training Manual.
- Hire and Train Brand New Staff
- Manage New Store Opening Tasks While Building a Strong, Reliable Team To Accompany Me With These Tasks.
- Hold All Staff Orientation
- Conduct Classroom Style Training Classes
- Organize Corporate Meetings on a Daily Basis and Travel

Owner/Operations Manager | The SNO-Lot, Austin, TX

4/2018 –2/2020

Start Up Owner and Food Safety and Handling Manager

- Create Logo using Adobe
- Design Website, Menu and Decals
- Ran all Advertising and Marketing, Promotions, and Events
- Performed Inventory, Quickbooks, and Square
- Managed and Obtained Licensing, Permits and Regulations

Assistant General Manager | Ojos Locos Sports Cantina, Austin, TX

12/2015 –4/2018

FOH/HOH Manager, Team Lead Manager, and a Support Manager.

- Perform Daily Operations
- Uphold Uniform Standards to The Brands DNA,
- Conduct Auditions and Implement New Training Programs
- Build Staff Schedules using Hotschedules, and Other Programs
- Compete and Compare YTD, Increase Numbers, Maintain a 10.54% Labor Budget.
- Complete Payroll, Manage a 2.75% Security Budget., COGS Food Budget Of 27.29% and COGS LBW Of 22%.

➡️ Certifications

Full Stack Web Development - Austin Coding Academy
Texas Food Manager Certificate Expiration: 2023
Texas Alcohol Beverage Comm. Expiration: 2020
Bastrop Food Permit Expiration:2020

➡️ References

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Evan Mcknight - (512)417-6433
Mike Zuniga - (512)226-3406