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# AMOR ANDAL

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## PROFILE

A software engineer with a past in healthcare and hospitality, and a penchant for working in high-stress, fast-paced environments. I am seeking to utilize skills in Javascript, CSS, and React to create products that merge the worlds of logic and creativity, and also deliver a top-rate experience that satisfies clients needs. Recently attained a certificate in Full-Stack Development from Northwestern University and utilized technologies such as Node and Handlebars to design applications. Excited to gain footing and expand my knowledge in a new industry.

## TECHNICAL SKILLS

LANGUAGES: HTML5, CSS3, JAVASCRIPT, ES6, SQL  
APPLICATIONS: MYSQL, MONGODB, GIT

## PROJECTS

### REEFERAL APP

[HTTPS://GITHUB.COM/ANALEXANDER/REEFERAL](https://github.com/ANALEXANDER/REEFERAL) | [HTTPS://ANALEXANDER.GITHUB.IO/REEFERAL](https://analexander.github.io/reeferal)

- Summary: An app for users to browse, learn about, and find marijuana strains.
- Role: Front-End Developer
- Tools: HTML, Picnic CSS, APIs, and Git

### OYSTER

[HTTPS://GITHUB.COM/CRAMIREZ88/OYSTER](https://github.com/CRAMIREZ88/OYSTER) | [HTTPS://OYSTER01.HEROKUAPP.COM](https://oyster01.herokuapp.com)

- Summary: Allows users to create travel itineraries, find and save destinations, and create daily agendas.
- Role: Front-End Developer with some back-end contributions.
- Tools: HTML, CSS, Bootstrap, APIs, MySql, Heroku, Express, Node, Handlebars, Git and Heroku

## EXPERIENCE

### HOGSALT HOSPITALITY – MARCH 2018-PRESENT

#### KEY ACCOMPLISHMENTS:

- Opened a restaurant in NY at six months, and successfully opened 3 restaurants within 2 years.
- Advanced to Lead Host at Gilt Bar after one year.
- Promoted to Lead Host and Barista at Ciccio Mio after year and a half.
- Created and furthered new position as Company Maitre D after two years.
- Became Lead Server and Manager on Duty at Ciccio Mio after two and a half years.

**LEAD SERVER AND MANAGER ON DUTY - CICCIO MIO, CHICAGO, IL – JUNE 2020-PRESENT**

Responsible for opening and closing store to ensure facility standards are up to code. Mentored staff, reinforced safety measures due to Covid-19 for the wellness of both staff and guests. Communicated employee or guest related issues to Operating Partner or General Manager, and maintained balance of FOH and BOH operations. Increased the sales by 50% by upselling and providing excellent guest service.

**COMPANY MAITRE D, CHICAGO, IL – JAN 2020-PRESENT**

Oversaw the success of the company's front doors of every restaurant through positive leadership, training, and mentoring of both staff and guests. Helped facilitate opening of the restaurant Trivoli Tavern. Made recommendations to store leaders about hiring decisions, operational improvements, and disciplinary actions. Functioned as company trainer to new employees, providing instruction of various restaurant software. Maintained company standards while under high pressure situations, handled guest issues in a professional manner while effectively maintaining pace of restaurant for smooth service.

**SERVER-BARISTA-LEAD HOST, CICCIO MIO; CHICAGO, IL – OCT 2019-PRESENT**

New restaurant opening trainer. Managed the reservation books and seating, handled and maintained guest relations and satisfaction; provided guests with table-side service of the highest standard to promote and establish the restaurant's reputation.

**HOST TRAINER, AU CHEVAL DINER; NEW YORK, NY – FEB 2019- MAR 2019**

Opened the Au Cheval in New York and demonstrated leadership as trainer to all new employees. Implemented training sessions and taught policies and procedures. Maintained company standards, handled guest issues in a professional manner, effectively managed waitlist and seating guests.

**LEAD HOST, GILT BAR; CHICAGO, IL – MARCH 2018-OCTOBER 2019**

Host trainer, taught OpenTable, Reserve, and Resy software; created welcoming and enjoyable customer experience; planned seating arrangements for service, maximizing the seating, and resulting in higher cover counts; scheduled reservations, built customer rapport leading to repeat clientele, recognized by management team for communicating with 300+ guests per night and offered a position on opening team for Au Cheval in New York.

**PCT, NORTHWESTERN MEMORIAL HOSPITAL; CHICAGO, IL – MAY 2017-JAN 2018**

Assist patients with activities of daily living; obtain EKGs; perform telemetry monitoring; obtain and monitor blood glucose levels; obtain lab specimens, perform bladder scans and point of care.

**LEAD CNA, AURORA ST. LUKES MEDICAL CENTER; MILWAUKEE, WI – AUG 2015-JUN 2017**

Lead trainer for CNAs. Obtained vital signs, blood glucose levels, lab specimens; removed IVs; performed bladder scans, performed routine rounds and communicated all changes to healthcare team.

**SERVER, ELSA'S ON THE PARK; MILWAUKEE, WI – APR 2014-NOV 2016**

Rotated positions as a server, host, serving assistant, food runner, and manager's assistant leading to a more concise knowledge of operational workflow; familiarized guests with menu leading to recommendations and up-selling items; and accurately record food and drink orders.

**LEAD CARE MANAGER, SUNRISE SENIOR LIVING; GURNEE, IL – AUG 2013-JUN 2014**

Delegated and supervised duties of care team, observed and reported changes in resident's status to RN, charted resident's vitals and intake/output, assisted residents with activities of daily living which improved my client-side manner.

**EDUCATION**

**CERTIFICATE, FULL-STACK WEB DEVELOPMENT - NORTHWESTERN UNIVERSITY**

**CHICAGO, IL**