Clifton M. Folsom
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Experienced Chef, with experience in management, menu creation and inventory. Exemplifies leadership and professionalism, with a consistent record of achievement looking to expand skills inside or outside of the restaurant industry. Experience in programming languages as well as website design.

EDUCATION:
Keiser University   Culinary Arts Program
Tallahassee, FL   April 2010

EXPERIENCE:

DECODE Digital   Houston, TX 2021 - Present
Junior Web Developer
• Multi-tasked across multiple functions and roles to meet deadlines and organizational expectations
• Built website interfaces using HTML, CSS, Javascript and more
• Developed page layouts and navigation tools that met or exceeded expectations
• Strengthened intranet and sub-sites to bolster internal communication strategies
• Implemented Google SEO and ad camplaigns
• Provided front-end web development using AEM, Wordpress, Hubspot, and many more
• Coded websites using HTML, CSS< JS, React and JQuery
• Ran debugging tools to eliminate flaws and errors prior to publishing
• Adhered to SEO standards and best practices

Mellow Mushroom   Spring, TX 2019-Present
Kitchen Manager
• Responsible for scheduling kitchen and bar staff
• Responsible for inventory management as well as order procurement
• Responsible for hiring and training new staff members in accordance with policy and procedure
• Maintain labor and food cost budgets in accordance with company standards
• Ensure work procedures, quality standards and menu specifications adhered to
• Assisted in rolling out new promotions and creating new promotional menu items
• Coordinate and communicate on orders with serving staff and Front of House management

• Maintain high levels of customer service standards and exceed customer expectation
• Receive orders, process payments and respond appropriately to customer concerns

Amazon Fulfillment Center
              Houston, TX 2018-2018
Problem Solver
• Ensured correct items were located and shipped by cut-off time
• Located lost items in warehouse to ensure appropriate labeling for shipping
• Responsible for restocking of overage items as well as replacing damaged items prior to shipment
• Reached out to vendors for timely replacement of items for shipment
• Responsible for training new staff members following company guidelines
• Ensure individual items are sent to correct department utilizing computerized routing tools

Wild Ginger Restaurant
              Conroe, TX   2017-2018
Teppanyaki Chef
• Ensure the correct food portions are provided for each chef during prep
• Responsible for ensuring all breaks are covered, as well as assisting other chefs with daily duties
• Ensure appropriate food labels, date stamps, etc. are being used appropriately by all staff
• Maintain sanitary and safe working environment and workspace
• Assist in inventory & cost control of all food, operating supplies, as well as beverages
• Break down large cuts of beef, chicken, fish to prepare for dinner service
• Responsible for ensuring labor hours remain under budget

Leadership & Technical Competencies
- Team Leadership
- Customer Relationship Management
- Vendor Sourcing
- Business Analysis
- Inventory Management
- Menu Creation & Pricing

Languages & Software: HTML, CSS3, JavaScript, Microsoft Office, Adobe

References Available Upon Request