

Clifton Folsom

Greater Houston



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<https://www.folsom-prism.com>

Summary

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Experienced and goal-focused individual seeking a challenging position that allows for the application of design, critical thinking, leadership and motivational skills with an opportunity for career advancement.

Experience



Junior Web Developer

DECODE

Jul 2021 - Jan 2023 (1 year 7 months)

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 campaigns
- Provided front-end web development using AEM, WordPress, HubSpot and many others
- Coded websites using HTML, CSS, JS, React and jQuery
- Managed debugging tools to eliminate flaws and errors prior to publishing
- Adhered to SEO standards and best practices



Kitchen Manager

Mellow Mushroom

Jan 2018 - Jul 2021 (3 years 7 months)

Managed inventory as well as order procurement

- Responsible for all new hires and training staff in accordance with company policy and procedures
 - Controlled labor and food cost budgets in accordance with company standards
 - Organized kitchen and bar staff schedules
 - Ensured work procedures, quality standards and menu specifications were followed to company requirements
 - Assisted new ad promotions and creating new promotional menu items
 - Coordinated and communicated on orders with serving staff and “Front of House” management
 - Maintained high levels of customer service standards to continually exceed customer expectations
 - Received orders, process payments and respond appropriately to customer concerns
- Amazon Fulfillment Center 2018
Problem Solver

- Guaranteed 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
- Vendor liaison in timely replacement of items for shipment
- Ensured individual items are sent to correct department utilizing computerized routing tools
- Managed training new staff members in compliance with company guidelines



Chef

WILD GINGER RESTAURANT LLC

Jan 2017 - Jan 2018 (1 year 1 month)

Processed controlled food portions provided to each Chef during menu preparation

- Responsible for scheduling of all breaks to ensure consistent prep coverage, as well as assisting other chefs with daily duties
- Ensured all staff complied with restaurant standards for food labeling and date stamps
- Managed inventory and cost control of all food, operating supplies, and beverages
- Handled division of large cuts of beef, chicken, fish to prepare for dinner service
- Regulated labor hours to meet or below forecasted budget
- Maintained sanitary and safe working environment

Education



Keiser University

Skills

adobe • advertising • art • budgeting • cost control • css • customer service • debugging • harvard • html