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