

# Dana J. PaQuet

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## Professional Objective

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Current student in LaunchCode seeking to build on and expand my growing skills in computer science and programming. I am eager to work in a position that is challenging and will fulfill my desire to learn and grow. Have gained Service-oriented professional with 9 years with extensive experience in hiring and training staff, customer service, cost management, and loss prevention.

## Skills

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- Self motivated
- Organized
- Management experience
- Inventory management
- Gaining experience in programming languages such as Java & Python
- Building familiarity with Spring, Hibernate, and Thymeleaf

## Work History

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### Kitchen Manager

**Seed Sprout Spoon - 3137 Morganford Rd Saint Louis, MO 63116**

**March 2017 - Present**

- Maintains proper guidelines to insure food safety and freshness
- Follows standardized recipes and procedures
- Prepares and packages daily menu items
- Works to insure the standard for high quality food is met
- Completes production records and temperature logs
- Greets and serves customers, ensures guests needs are met and are happy with their experience
- Manages staff at off site and in house events

**Sous Chef/Manager****Elite Cuisine - 700 Maryville Center Drive St. Louis, MO 63141****March 2014 - July 2014****February 2015 - March 2017**

- Maintains proper guidelines to insure food safety and freshness
- Follows standardized recipes and procedures
- Creates and executes daily menu items efficiently
- Works to insure the standard for high quality food is met
- Completes production records and temperature logs
- Greets and serves customers, ensures guests needs are met and are happy with their experience
- Coordinates team members to execute daily catering events
- Daily bookkeeping through Quickbooks
- Ordering of many products for daily operation i.e. paper product, beverages, and equipment

**Prepared Foods****Whole Foods Market - 1601 South Brentwood Boulevard St. Louis, MO 63144****July 2014 - October 2015**

- Maintain and follows proper guidelines to insure food safety
- Follow standardized recipe lists
- Complete daily production records, temperature logs, and prep sheets
- Lift and maneuvers boxes weighing up to 25 pounds
- Upkeep on daily cleaning and sanitation practices
- Greet and serve customers

**Kitchen manager****Local Harvest Cafe - 3137 Morganford St. Louis, MO 63116****January 2009 - March 2014**

- Followed proper standards for product freshness, food safety, weights and measures, refrigeration and sanitation.
  - Oversaw opening and mid shift operations, including staff assignments, creating production lists, and maintaining a safe and clean work environment
  - Received shipments of numerous food items such as fresh produce, meat, and dairy
  - Packaged and labeled products.
  - Lifted and maneuvered boxes weighing up to 35 pounds.
- Supervised, trained and developed team members in accordance with company policies and procedures.

- Staff scheduling
- Ordering of produce from local farmer

## Education

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Associate of Culinary Arts

L'Ecole Culinaire - 9811 South Forty Drive St. Louis Mo 63124

LaunchCode LC101

LaunchCode - 4811 Delmar Blvd, St. Louis, MO 63108

Currently Enrolled LaunchCode LiftOff

LaunchCode - 4811 Delmar Blvd, St. Louis, MO 63108

## Certifications

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LaunchCode LC101 - Certificate of Completion

## References

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**Doug McKee - (314) 277-8131**

Executive Chef for Elite Cuisine

**Brendan Kerby - (314) 537-2847**

Co-owner and Chef of Seed Sprout & Spoon

**Tom Valli (314) 783-7213**

Customer Computer Consultant at Microsoft Store

