

Carlos Almanza

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Profile

I am a very motivated person with a passion for learning, throughout my career I have used that to acquire new skills and stay open to learning everyday. My current goal is to move into the development career field and currently in a full-stack development bootcamp at University of Denver. Expected to finish early March of 2021. The IBM apprentice program would be a great next step.

Experience

CHEF SUPERVISOR, THE WESTIN HOTEL DIA; DENVER, CO - 2018-PRESENT

- Oversee all aspects of the cold banquet kitchen
- Scheduling employees
- Ordering product and cost control
- Planning accordingly to ensure event success
- Meet with all other departments involved to understand customer expectations
- Translations to non-english speaking employees or customers, translating department meetings
- Being readily available to assist customers consuming our product

LEAD COOK, THE WESTIN HOTEL DIA; DENVER, CO - 2016-2018

- Climbed from student to lead cook in the first year
- Fast paced and very high customer volume
- Ensured customers enjoyed their dining experience by cooking top level food
- Maintaining all company standards and keeping company values in mind
- Craft monthly specials and assist co-workers in anything I was available to

LEAD COOK, RULI'S INTERNATIONAL KITCHEN; EL PASO, TX - 2014-2015

- Line cooking
- Worked all stations and covered areas staying clean and organized

- Managing my time and tasks according to business

CUSTOMER SERVICE AGENT FOR AT&T, ALORICA; EL PASO, TX - 2012-2014

- Taking inbound calls from AT&T customers
- Resolve billing issues
- Create tickets for technical issues and connect customers to appropriate department
- Navigate company systems to acquire information needed to resolve issues
- Notating customer accounts for all interactions

Education

Auguste Escoffier School of Culinary Arts, Boulder, Colorado - Culinary Certificate , 2016

University of Denver, Denver, Colorado - Full Stack Coding Bootcamp, completion 3/2021

Skills

- Bilingual in Spanish and English
- Problem solving
- Time management
- Multitasking
- Organization
- Adaptable
- Customer service
- Quick learner
- HTML,CSS, JavaScript, MySQL, API's, full-stack development

References

Scott Snodell, Executive Chef at Westin Hotel DIA, (303) 961-8468

Oriana Alati, Chef Supervisor at Ritz-Carlton Denver, (702) 202-9131

Erika Liberato, Art Director at Popsockets, (915) 539-5441

Ruben Altamira, Account Manager at Popsockets, (720) 205-2893