

David Kempner

UX Designer

Idaho Falls, ID - Email me on Indeed: [indeed.com/r/David-Kempner/5c26d4708db4d2b4](https://www.indeed.com/r/David-Kempner/5c26d4708db4d2b4)

I am a dedicated individual that is devoted to my professional and personal development.
Authorized to work in the US for any employer

WORK EXPERIENCE

UX Designer

Tuutkia - February 2017 to May 2017

- Graphic Design- Website Assets
- User Testing
- Mockups with Sketch
- Wireframes
- Ideation with stakeholders
- Brainstorming
- UX writing

Chef/Manager-Corporate Dining

Brock and Company - Centennial, CO - November 2012 to May 2013

- Guest Interaction and Customer Satisfaction
- Cash Handling
- Weekly and Monthly Reporting
- P&L Review
- Menu Development
- Staff recruitment, coaching, training and termination
- Performance Reports
- Food Safety Training
- Workplace Safety Training
- Large Scale Catering-1100+
- Food Specials Development and Execution-Daily

General Manager/Executive Chef

In Theater Dining Concept - Vail, CO - May 2010 to November 2012

- Executive Chef for in theater dining concept
- Lead a kitchen of 7-15 team members
- Plan menu, assure quality control, and minimize waste.
- Develop and execute specials
- Restaurant launch
- General Manager for 1.5 years of tenure
- Managed both BOH and FOH staff 30-50 employees

Executive Chef-Full Service On Mountain Dining

Seven's-Vail Resorts - Breckenridge, CO - April 2008 to May 2010

- Supervise all BOH operations
- Inventory requisition and control

- Hire, train, retain and terminate BOH staff
- Menu development
- Recipe development
- Labor cost control
- Safety training
- High-end wedding catering

Chef/Manager, Corporate Dining

Frank Crum - Clearwater, FL - 2005 to 2007

- Menu creation
- Standardized recipe development
- Train, hire, retain, terminate kitchen staff
- Catering for 500+ employees and employee families
- Food purchasing
- Inventory control
- Insure food safety procedures
- Insure workplace safety procedures
- Guest interaction and customer satisfaction

EDUCATION

B.S. in Psychology. in Psychology

University of Idaho

Idaho Falls High School - Idaho Falls, ID
1980

bachelor's degree in M.S. of Psychology

Arapahoe Community College - Littleton, CO

SKILLS

Chef (8 years), Food Safety (3 years), kitchen (5 years), training (2 years), Workplace Safety (3 years)

LINKS

<http://www.davekempner.com>

ADDITIONAL INFORMATION

Skill Set

UX/Web Design

- Adobe Photoshop, Illustrator, Draw for iPad- icons, logos, image manipulation
- Sketch- Low and hi fidelity wireframes/mock-ups
- InVision- Prototyping
- Omnigraffle- User flows/sitemaps
- Zurb Notable- Usability testing
- Sublime Text- HTML/CSS

- Github- Version control
- Chrome Developer Tools- Code optimization

Chef/Manager

- Workplace Safety through proper training
- Food Safety and proper food handling through the use of FIFO, documentation and health department standards
- Staff recruitment, training, retention and performance reviews
- Standardized recipe development
- Maximizing kitchen productivity and staff performance
- Microsoft Outlook, Word, Excel
- Cash Management
- POS Programming and use
- Guest interaction and recovery