

# Joseph Butler

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## PROFESSIONAL EXPERIENCE

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### Data Annotation Specialist (July 2024 - Present)

*Remote*

- Apply Reinforcement Learning from Human Feedback methods to optimize large language model behavior
- Edit AI-generated outputs focusing on factual accuracy, tone, safety, and clarity
- Document task modeling steps and author action annotations
- Evaluate model adherence to system instructions and grounding in source material
- Analyze generated images and videos for distortions, artifacts, and representational bias
- Maintain data privacy protocols
- Engineer challenging prompts to expose model limitations
- Review and grade peer annotations to maintain quality standards

### General Manager at Sqirl (August 2022 - May 2024)

*Los Angeles, California*

- Directed the day-to-day operations of a high-volume restaurant serving 800+ guests per lunch shift
- Managed hiring, scheduling, and disciplinary processes for a 45-person team
- Oversaw retail market (Sqirl Away) and restaurant inventory
- Composed internal communication regarding restaurant news and events
- Updated pricing, menus, and POS configurations (Toast, Uber Eats, DoorDash)
- Processed payroll and collaborated with Human Resources and Workers' Comp on sensitive personnel matters

### Warehouse Manager at Mission Grape, Co. (May 2021 - June 2022)

*Greenville, South Carolina*

- Coordinated inbound and outbound wine deliveries
- Routed delivery drivers to service up to 50 accounts efficiently
- Maintained a 4000+ square foot warehouse with 200+ SKUs
- Aided wine sales representatives with private dinner and event execution

### Assistant Manager at Gather Greenville (April 2021 - December 2021)

*Greenville, South Carolina*

- Organized guest services and vendor logistics for outdoor food court/pop-up vendor facility
- Managed merchandise sales, stocking, and inventory
- Facilitated communication between restaurants, guests, and vendors for events and large party reservations

### Bar Manager at Community Table (November 2019 - March 2020)

*Charleston, South Carolina*

- Refined cocktail program for the grand opening of an upscale Southern cuisine restaurant
- Priced and maintained inventory of beer, wine, and liquor
- Assisted in staff training, guest recovery, and Point of Sale system programming (Aloha)

### Front of House Manager at The Kennedy (November 2017 - August 2019)

*Spartanburg, South Carolina*

- Worked alongside a small food and beverage team to deliver an artisan dining experience with fine dining service
- Staffed and scheduled front-of-house team members
- Aided in the development of craft cocktails and maintained bar and restaurant inventories
- Arranged daily lineups and presentations by wine and liquor representatives to further staff knowledge

## EDUCATION

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### University of South Carolina Upstate (2013 - 2016)

Bachelor of Arts in Theatre with a cognate in dramaturgy

## SKILLS

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- 12+ years of guest service experience
- 8+ years of leadership and operations in hospitality
- Advanced written and verbal communication
- LLM training data annotation
- Prompt engineering and task modeling for AI agents
- Microsoft Office, Google Workspace, Mac/Windows OS
- HTML, CSS, JavaScript
- Toast, Aloha, Positouch, DoorDash, Uber Eats point of sale systems