

# Austin Graham

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## Summary

Passionate, self-motivated tech enthusiast transitioning into web development. Experienced in troubleshooting systems, self-taught in networks, and deeply interested in software. Completed bootcamp and self-study, proficient in programming languages and frameworks for dynamic websites. Aiming to merge culinary industry experience with fast-paced web development, contributing to innovative projects for personal and professional growth.

## Skills

- |                 |                         |                         |
|-----------------|-------------------------|-------------------------|
| • Git           | • NoSQL                 | • Front-end development |
| • HTML5         | • MongoDB               | • Back-end development  |
| • CSS3          | • Mongoose ODM          | • Teamwork              |
| • JavaScript    | • React                 | • Problem solving       |
| • jQuery        | • APIs                  | • Time management       |
| • Node.js       | • Databases             | • Organizational skills |
| • Express.js    | • Responsive web design | • Troubleshooting       |
| • MySQL         | • Visual Studio         | • Multitasking          |
| • Sequelize ORM | • Web development       | • Culinary arts         |

## Experience

### Broiler / Griddle Cook Earls Kitchen & Bar

April 2023 – Present  
Toronto, ON

- Expertly prepare a variety of meats (burgers, chicken, steaks) using griddles and broilers
- Organize workstations with necessary supplies, manage food inventory, and maintain cleanliness
- Follow recipe guidelines and implement food safety measures to ensure guest satisfaction and meet health and safety standards

### Sous Chef Fogg N' Suds Restaurant

January 2022 – March 2023  
Vancouver, BC

- Lead the line, assemble orders, and maintain full menu knowledge
- Skillfully manage sauté station, catering events, and room service orders
- Close the kitchen, restock inventory, and ensure sanitation and safety protocols are met to ensure customer satisfaction

### Grill Cook Eastbound Brewing Company

October 2018 – May 2021  
Toronto, ON

- Efficiently prepare and cook food products while adhering to recipes and presentation specifications
- Responsible for opening and closing the kitchen on weekends, maintaining health and safety standards
- Operate various kitchen equipment and maintain cleanliness to ensure customer satisfaction

**Line / Prep Cook** July 2018 – October 2018  
**Great Lakes Schooner Company** Toronto, ON

- Successfully catered to large groups and handled smaller catering services independently
- Operated Rational ovens and portable induction burners on multiple boats
- Varied menu preparation, from appetizers to desserts, maintaining quality, presentation, and health and safety standards

**Grill Cook** April 2017 – July 2018  
**Indie Ale House** Toronto, ON

- Skilled griddle station cooking, including preparation of sauces
- Manage stock inventory and run the line during service
- Proficient in both opening and closing kitchen duties, ensuring customer satisfaction and health and safety standards

**Line / Prep Cook** December 2015 – April 2017  
**Bar Hop Brewco** Toronto, ON

- Maintain kitchen cleanliness, set up stations, and prepare a variety of products
- Execute both opening and closing procedures and handle pass responsibilities
- Portion and prepare meat, seafood, poultry, fruits, vegetables, and cold food items, adhering to health and safety standards

**Line / Prep Cook** November 2011 – June 2014  
**Brewsters Brewing Company** Calgary, AB

- Excel in pizza and appetizer station roles, ensuring timely food preparation and customer satisfaction
- Take on additional responsibilities assigned by kitchen managers
- Contribute to kitchen and storage area organization, follow food safety practices and health and safety standards

**Line / Prep Cook** October 2008 – October 2011  
**Wild Wing Restaurant** Georgetown, ON

- Skillfully portion and prepare food, focusing on accuracy and presentation
- Maintain impeccable cleanliness and sanitation standards and uphold health and safety standards
- Organize kitchen and storage areas for efficient operations and customer satisfaction

## **Education**

**Full Stack Web Development Certificate** March 2024  
**University of Toronto** Toronto, ON

**Food Handler's Certificate** June 2022  
**Canadian Institute of Food Safety** Vancouver, BC

**Digital Audio Certificate of Achievement** August 2013  
**SAIT Polytechnic** Calgary, AB

**High School Diploma** June 2013  
**Lord Beaverbrook High School** Calgary, AB