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MIKE OATES

EDUCATION

Bloc — *Software Development Apprenticeship*

OCTOBER 2017 — PRESENT, REMOTE

The Art Institute of Houston — AS, Culinary Management

SEPTEMBER 2009 — JULY 2010, HOUSTON

SKILLS

GIT	JAVASCRIPT
RUBY	ANGULAR
RAILS	OBJECT ORIENTED PROGRAMMING
HTML5	TEST DRIVEN DEVELOPMENT
CSS	RSPEC

PROJECTS

Blocipedia— *https://github.com/oatesmi/blocipedia*

MAY 2018

- Built a Wikipedia clone from scratch, as part of my remote apprenticeship. Integrated Stripe for payment verification and Devise for user authentication. Focused on creating, reading, updating, and deleting wikis, offering three user roles: admin, standard, and premium, and upgrading my account from a free to a paid plan,

Blocmetrics— *https://github.com/oatesmi/blocmetrics*

MAY 2018

- Built a Google analytics clone from scratch, as part of my remote apprenticeship. Focused on registering an application for tracking, receiving incoming events in an API controller, and using JavaScript to capture client-side events in app.

OpenToDo— *https://github.com/oatesmi/open-to-do*

MAY 2018

- Built an externally usable API for a basic to-do list application. This API will allow users to modify user accounts and to-do items from the command line. Focused on returning JSON representations of users, lists, and items, and creating, updating and deleting data from the command line.

EXPERIENCE

Alamo Drafthouse Cinema, Austin, Tx— *Assistant Kitchen Manager*

APRIL 2018 – PRESENT

- Manage the kitchen, which includes daily decision-making, flexibility, staff support, guest interaction, scheduling and effective planning while upholding standards, product quality and cleanliness. Also responsible for all staffing operations, ordering, inventory processes, invoice maintenance, and rolling out special events and menus.

Lucy's Fried Chicken, Austin, Tx— *Chef de Cuisine*

MAY 2017 – MARCH 2018

- Manage the kitchen, as described above. Also responsible for daily and weekly food specials, costing of said specials, and managing a rotating selection of oysters and fish.

Pour House Pub, Austin, Tx— *General Manager*

JUNE 2016 – MAY 2017

- Oversee all venue operations. Direct reports included the kitchen manager, all bartenders and servers. Responsible for entire beverage program, rotating beers, and leading bar staff to create weekly specials. Also responsible for the social media presence of the bar.

Alamo Drafthouse, Houston, Tx— *Kitchen Manager*

DECEMBER 2014 – JUNE 2016

- Manage the kitchen, as described above. Also was acting as the interim Assistant General Manager and trained the bar manager and General Manager once they were brought on. Managed the kitchen, kitchen staff, servers, runners and concierge/hosts.

Moviehouse & Eatery, Austin, Tx— *Assistant Kitchen Manager*

JULY 2013 – NOVEMBER 2014

- Manage the kitchen, as described above. Also responsible for the ordering of food and paper goods, inventory processes, writing the kitchen schedule, conducting interviews, and maintaining production pars. Also took on basic administrative duties, such as keeping an updated price list for all commodities, coding invoices for accounting, and managing the P&L.