

ANDREW HOVEY

IT PROFESSIONAL | ANDREWHOVEYCODES.COM

OBJECTIVE

Entering a new career field, I am excited to discover what the IT industry is about. I am looking to join a company that values employee development and learning as I am still currently earning a bachelor's degree from Northwest Missouri State University.

PERSONAL STATEMENT

I am naturally curious, innovative, thoughtful, and thorough. I am very good at working within or leading a team, but also capable of performing well individually. I have successfully led projects developing products, systems, and business strategies. I am a fully formed stable adult, while I have an ample sense of humor, I understand taking responsibility and accepting accountability. I am always on time and am serious about my work. These attributes will enable me to join any organization and thrive.

EXPERIENCE

CORPORATE CHEF • TRIPPNT, INC • APRIL 2020 - CURRENT

- Prepare daily meals and maintain food and beverage service.
- Assist with the marketing department implementing Google Ads and SEO.
- Increased web traffic from 55 users per day to 300 in 60 days.
- Coached other employees in Lean and Japanese business concepts.

OWNER • ANDY'S MACARONI WORKS • SEPTEMBER 2019 - CURRENT

 Built a food truck and business from scratch. However, the business was forced to close due to the COVID-19 pandemic striking at a critical moment in the early days of the fledgling business.

EXECUTIVE CHEF • KOZAKS LAKETOWN GRILL • SEPTEMBER 2016 - AUGUST 2019

- Managed daily operations for the high-volume kitchen.
- Increased sales in specific high-margin categories to drive profit.
- Utilized existing infrastructure to develop Take-Out family meals which led to increased sales on the slowest day of the week by 30%.

RESTAURANT CHEF • THE WESTIN KC • APRIL 2015 - AUGUST 2016

- Reduced cost of goods by 15% year over year, while increasing product quality, revenue, and guest satisfaction (measured by hotel surveys).
- Trained team leaders in using computer-based purchasing systems, building order guides, and managing POs from product identification to receipt, invoicing, and payment.

EXECUTIVE CHEF • EMBASSY SUITES PLAZA • APRIL 2015 - AUGUST 2016

- Oversaw three unique venues with different serving periods and styles.
- Launched a new, modern concept in the hotel restaurant to elevate the guest experience and align with current trends.
- Directly planned and prepared for banquet events; leading and delegating when necessary.

EDUCATION

IN PROGRESS:

BACHELORS INFORMATION TECHNOLOGY • PLANNED GRADUATION 2025 • NORTHWEST MISSOURI STATE UNIVERSITY

COMPLETED:

A.S. COMPUTER SCIENCE • GRADUATION 2023 • MCCKC-MAPLE WOODS Deans Honor Roll: Fall 2021, Spring 2022, Fall 2022

A.A.S. FOOD AND BEVERAGE MANAGEMENT • DECEMBER 2012 • JCCC

SKILLS

C++, ASSEMBLY, HTML5, LINUX OS (UBUNTU/ FEDORA), PYTHON, ORACLE SQL, WINDOWS OS, MICROSOFT OFFICE, GOOGLE SUITE







