

# Scott W. Reynolds

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## Portfolio

Link to My Portfolio

<https://scottreynolds6294.github.io/My-Portfolio/>

Link to GitHub

<https://github.com/scottreynolds6294>

## Technical Skills:

- Git
- HTML
- CSS
- JavaScript
- Node.js
- Object-Oriented Programming (OOP)
- Express.js
- SQL
- NoSQL
- React
- MERN Stack

## Management Skills:

- Investigations
- Inventory Control
- Supply Chain Management
- Vendor Relations
- Negotiation, Budgeting
- Team Leadership
- Market Analysis

## Other Skills:

- Strong Communication
- Customer Service Orientation
- Multitasking
- Problem-Solving

## Profile

Dedicated and results-driven professional with extensive experience in restaurant management and customer service, seeking to transition into a software engineering role. Strong understanding of customer service, multitasking, and team leadership, complemented by a recent certification in Full Stack Web Development.

## Education

### UConn Engineering Coding Boot Camp

Full Stack Web Development Certificate

Apr 2024-Nov 2024

### University of Maryland, College Park, MD

Bachelor of Arts in Criminology and Criminal Justice

Aug 2012-May 2016

## Professional Experience

### Present Company, Tariffville, CT

General Manager

Jan 2019 - Feb 2024

- Directed a team of 50+ employees, overseeing daily operations such as liquor inventory control, staff training, scheduling, and customer service, contributing to the restaurant's recognition as an award-winning establishment in New England.
- Demonstrated a strong track record of taking ownership for outcomes and ensuring optimal performance and results across all areas of responsibility.
- Proactively managed time and prioritized multiple complex projects, maintaining operational efficiency while balancing daily tasks and long-term goals.
- Led budgeting and expense management initiatives, implementing cost-saving measures that reduced overall operational costs by 12%.
- Cultivated supplier relationships, negotiated contracts, and optimized product procurement strategies, reducing waste and improving inventory turnover by 20%.
- Actively collaborated with cross-functional teams to design innovative menus, assess market trends, and introduce new offerings based on evolving customer preferences.
- Planned and executed large-scale private events, including bridal showers, corporate events, and weddings, successfully catering to 100+ guests.
- Leveraged strong problem-solving skills to identify potential challenges, analyze data, and explore alternative solutions, driving continuous operational improvements and enhancing profit margins.
- Demonstrated flexibility in working both independently and collaboratively, consistently.

### Hettrick, Cyr & Associates, Glastonbury, CT

Special Investigator

Jan 2017 – Jan 2019

- Conducted investigations into disability and workers compensations claims, mobile and stationary surveillance.
- Wrote and maintained thorough, detailed investigative reports of surveillance activities.
- Trained in disability, workers compensation of fraud statutes.
- Traveled throughout Connecticut in order to obtain information needed for various clients.

### Present Company, Tariffville, CT

Expediter/Server

Jan 2017 – Jan 2019

## Podcast Feature

Listen to me on the "Get US Market Ready With Italian Wine People" podcast: <https://soundcloud.com/italianwinepodcast/s6e1252>