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PROFESSIONAL HIGHLIGHTS

WEB DEVELOPMENT EDUCATION
TRACK RECORD OF ACHIEVEMENTS
TOP NOTCH MANAGEMENT SKILLS
CREATIVE & INNOVATIVE
KEEN EYE FOR DETAIL
EXCEPTIONAL PLANNING
STRONG MULTI-TASKING

QUICK DECISION-MAKING
EXCELLENT PROBLEM-SOLVING
DOCUMENTED LEADERSHIP
STRONG INTERPERSONAL SKILLS
TEAM TRAINING & DEVELOPMENT
HIGHLY ORGANIZED, CREATING STRUCTURE
OUTSTANDING COMMUNICATION ABILITIES

TECHNICAL ABILITIES

- ABILITY TO WRITE PROGRAMS WITH INSTRUCTIONS THAT COMPUTERS CAN FOLLOW, ANALYZING PROGRAMMING DESIGNS, FLOWCHARTS, AND DIAGRAMS, UTILIZING CODE LIBRARIES TO SIMPLIFY PROGRAM WRITING.
- KNOWLEDGEABLE OF COMPUTER CAPABILITIES AND SYMBOLIC LOGIC
- ABILITY TO ASSIST IN SOFTWARE PLANNING AND MODELING, TO CONDUCT TRIAL RUNS TO ENSURE EFFECTIVENESS.
- DOCUMENT PROGRAM DEVELOPMENT AND REVISIONS
- MAINTAIN UP-TO-DATE KNOWLEDGE OF NEW TECHNOLOGY DEMANDS AND REQUIREMENTS
- ABILITY TO IDENTIFY CODE MISTAKES AND REPAIR ERRORS, EVALUATING SYSTEMS TO ENSURE OPTIMAL FUNCTIONING

TECHNICAL TRAINING

HTML
CSS
JAVA
JAVASCRIPT
BOOTSTRAP 4

COMMAND LINE/BATCH
JQUERY
NODE
REACT

TRAINING & PROFESSIONAL DEVELOPMENT

ONGOING STUDIES IN JAVASCRIPT AND PYTHON

PORTFOLIO

<https://youthful-borg-01d699.netlify.com/>

PROFESSIONAL EXPERIENCE

EXECUTIVE CHEF | NOT YOUR AVERAGE JOES | GAITHERSBURG, MARYLAND | 2014 – 2015

RESPONSIBLE FOR THE CONSISTENCY OF THE CULINARY PROGRAM FOR THIS RESTAURANT LOCATION. ENSURED QUALITY AND TIME SCHEDULE, RESOLVING ALL CONFLICTS. MENTORED CULINARY STAFF ON RECIPES, TECHNIQUES, AND SYSTEMS.

CORPORATE CHEF | UNION JACKS BRITISH PUBS | MARYLAND | 2013 – 2014

IN ADDITION TO ENSURING THE CONSISTENCY OF THE CULINARY PROGRAM OF FOUR RESTAURANT LOCATIONS, PROVIDED IN-DEPTH MENTORING OF CULINARY STAFF, DETERMINING STAFF NEEDS AND SCHEDULING. PLANNED, DEVELOPED, AND MANAGED DAILY MENUS, RECIPES, AND PROCEDURES. EFFICIENTLY PLANNED MENU ITEMS IN ORDER TO MAXIMIZE PROFIT AND MINIMIZE LOSS. MAINTAINED WORKING RELATIONSHIPS WITH VENDORS, MANAGING CONTRACTS AND NEGOTIATING PRICE. OVERSAW PRICING AND PRODUCT STANDARDS. **HEADED NEW RESTAURANT OPENING IN GAITHERSBURG, MD.**

EXECUTIVE CHEF | TONIC RESTAURANT AT QUIGLEY'S PHARMACY | WASHINGTON, DC | 2012

HIRED FOR THE TASK OF OVERSEEING RESTRUCTURING OF THE KITCHEN STAFF, THE PHYSICAL ENVIRONMENT, AND THE MENU OF A 3-STORY/MULTI-USE RESTAURANT ON THE GEORGE WASHINGTON UNIVERSITY CAMPUS. REORGANIZED THE SPACE-CHALLENGED KITCHEN TO IMPROVE FLOW AND PERMIT CONSISTENT QUALITY FOOD PRODUCT IN A TIMELY MANNER. HIRED AND RETRAINED STAFF TO ACHIEVE COST AND QUALITY BENCHMARKS. RESTRUCTURED ALL MENUS. REASSESSED FOOD PURVEYORS, PERFORMING PRICING AUDITS AND QUALITY ASSESSMENTS. EVALUATED AND RAISED THE BAR FOR CUSTOMER SERVICE STANDARDS. **ACHIEVED FOOD PURCHASE REDUCTION BY 27%.**

EXECUTIVE CHEF | JAKE'S AMERICAN GRILLE | WASHINGTON, DC | 2010 – 2012

RESPONSIBLE FOR EFFICIENT KITCHEN DESIGN, MENU CREATION, AND STAFFING A BRAND NEW RESTAURANT. ESTABLISHED OPENING BENCHMARKS FOR PRODUCTION, LABOR, AND SALES. PROVIDED IN-DEPTH INVOLVEMENT IN THE ESTABLISHMENT OF SYSTEMS FOR PURCHASING, EMPLOYEE TRAINING, COST CONTROL, AND PRODUCTION PROCEDURES. MANAGED ALL KITCHEN OPERATIONS INCLUDING FOOD PROFIT AND LOSS CALCULATIONS.

EXECUTIVE CHEF | LANDRY'S RESTAURANT | LAS VEGAS, NEVADA | 2008 – 2010

HANDS-ON CHEF FOR THE GROTTO ITALIAN RESTAURANT, A HIGH-VOLUME UPSCALE ITALIAN OUTLET REGISTERING FOUR MILLION IN SALES. **ACHIEVED LOWEST CONSISTENT FOOD COST, HIGHEST SALES, AND MOST PROFIT IN THE STORE HISTORY. NAMED IN THE LF WEEKLY AS BEST PIZZA IN DOWNTOWN VEGAS.** ALSO BECAME EXECUTIVE CHEF FOR THE CHART HOUSE RESTAURANT LOCATED IN A BRAND NEW LUXURY TOWER IN THE GOLDEN NUGGET CASINO. ASSISTED IN IMPLEMENTING A NEW CORPORATE MENU AND PC-BASED PREP/PURCHASE/INVENTORY SYSTEM. INITIATED SYSTEMS IN PLACE TO ESTABLISH BENCHMARKS FOR ALL RELATED COSTS (FOOD DOLLARS, KITCHEN LABOR, ETC.).

EXECUTIVE CHEF/OWNER/ MANAGER | LOKI CAFE | SEATTLE WASHINGTON | 2005 – 2008

DEVELOPED CONCEPT AND MENU CREATION FOR NEIGHBORHOOD RESTAURANT, FOCUSING ON NEW AMERICAN AND TRADITIONAL FLAVORS WOVEN WITH ETHNICALLY DIVERSE INFLUENCES. **ACHIEVED STRONG COMMUNITY FOLLOWING AND REGIONAL RECOGNITION FOR OUTSTANDING SERVICE AND CUISINE. VOTED CITY FAVORITE IN SEVEN CATEGORIES BY THE SEATTLE TIMES ONLINE RESTAURANT POLL.**
