CIRO GRIFFITHS

CONTACT INFO

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San Diego, California
(845) 750-3166

EDUCATION

Springboard
Software Engineering
Coding Bootcamp
October 2020-present

Union College
Schenectady, NY
June 2012

Bachelor of Science
Neuroscience
Chinese Minor

GPA: 3.65
Scholar's Program
Magna Cum Laude

Fudan University
Shanghai, China
Sept 2010 - Dec 2010
Study Abroad

LANGUAGES
Spanish

TECHNICAL SKILLS:

Javascript, React, JQuery, Nodejs, Python, Flask, Ruby, Ruby on Rails, Git, Heroku, SQL, PostgreSQL, HTML5, CSS, API Integration, AJAX, Responsive Design

RESOURCES:

- **https://ciro-portfolio.herokuapp.com/**
- **https://www.linkedin.com/in/cirogriffiths/**
- **https://ciro1690.github.io/**

RELEVANT WORK EXPERIENCE

FREELANCE WEB DEVELOPER
Remote | July 2020 - present
- Created customized websites for local businesses
- Maintained and updated websites per customer's requests

APPLICATION SPECIALIST
MEDITECH, Westwood, MA | September 2012 - August 2014
- Taught hospital teams how to utilize a Patient Workload Management software through presentations and on-site visits
- Conducted weekly calls with clients to set parameters for effective and personalized use
- Traveled throughout the country to assist hospitals in going live with the software and provided ongoing technical support with any questions or issues with the software

RECENT PROJECTS

EVERYONE'S A CRITIC
- Media blogging website made using Python, Flask & SQL
- Allows users to sign into an account to create a review or view other users' reviews on movies, TV shows, books, & video games.

OTHER WORK EXPERIENCE

SOUS CHEF
Vernick Fish, Four Seasons, Philadelphia, PA | May 2019 - February 2020

- Coached an opening team in an upscale, fast-paced restaurant
- Crafted specials and menu items for a seafood themed concept
- Administered tools for organizing recipes, ordering all seafood and employee schedules.

SOUS CHEF
Vernick Food & Drink, Philadelphia, PA | January, 2017 - May 2019

- Trained to work every position in the kitchen and fill in at any time necessary
- Responsible for checking quality, keeping inventory and ordering of all proteins
- Aided in training of all employees
- Created recipes for a seasonal amuse bouche soup serving as a first taste for all guests
- Managed the proper deep clean and break-down of the restaurant each night