

CODY SLIVINSKI

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FULL STACK DEVELOPER

.NET Core MVC Framework
Full Stack Web Application Design
C# Fundamentals
JavaScript

Database Management
Unit Testing
Software Development Lifecycle
Agile Scrum Methodology

TECHNICAL AND PROFESSIONAL SKILLS

Front End: HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap, ReactJS

Middle Tier: C#, .NET Core MVC, LINQ, EF, Razor Pages

Back End: ADO.NET, SQL, SQL Server

Tools: Azure Data Studio, Visual Studio, Visual Studio Code, SSMS, Git Bash

Professional Skills: Troubleshooting, Critical Thinking, Communication, Project Management Fundamentals, Teamwork, Pair Programming

INDEPENDENT DEVELOPMENT PROJECTS

- **Personal Site:** Created a personal portfolio website using HTML, CSS, and JavaScript on VS Code. The website was templated off of Bootstrap and it was deployed using SmarterASP and FileZila.
- **StoreFront:** Created a secure application for managing product data. Application is built to simulate an online store front with a shopping cart. Administrators have the ability to manage product, category and vendor data.
- **S.A.T. Scheduling Administration Tool:** Created a secure application for managing product data. Application is built to simulate an online class scheduling system. Administrators will have the ability to manage students, courses, scheduled classes, and enrollments.

TECHNICAL TRAINING

Full Stack Coding Program, Centriq

Anticipated Graduation MM/YYYY

Core Competencies:

- .NET Core MVC Framework
- Troubleshooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)
- Website Deployment

- Pair Programming
- Code Review

WORK EXPERIENCE

Assistant Meat Manager, Hy-Vee 03/2020 – 04/2023

Liberty, Missouri

- Managed inventory through Retail Product Management (RPM).
- Created daily to-do list for employees.
- Managed and wrote schedules for all meat department employees.
- Oversaw safety and health regulations both locally and federally to maintain a healthy and safe working environment.
- Developed the skills of new employees through teaching techniques and customer service skills.
- Developed action plans to increase sales and gross margin for quarterly inventories.
- Created and managed spread sheets for inventory control and logging employee hours.

Server/Bartender, Great Plains Cattle Company 02/2012 – 03/2020

Kansas City, Missouri

- Communicated orders back and forth with customers to ensure satisfaction.
- Handled a cash wallet through each night for accountability of all cash transactions.
- Mastered customer service skills to ensure repeat customers.
- Collaborated with other servers and bartenders on large parties to serve.
- Used time management skills so that all steps of service were completed in a timely manner.

Assistant Manager, Slivinskis' Bakery 03/2008 – 04/2023

Liberty, Missouri

- Maintained Social Media platforms for the bakery.
- Oversaw inventory management.
- Trained new employees on health, safety, and SOP's.
- Built internal security system for cameras and card access.