**Colt Hafer**

720-252-1702 ● Hafer0@gmail.com ● Northglenn, CO ● LinkedIn

**Summary**

• Student in Full Stack Web Development offering a strong foundation in software engineering and programming principles across multiple platforms.

• Project experience in developing and designing responsive websites, creating unique user interface, and using up-to-date practices in language writing and technique.

• Quickly learn and master new technologies; successful working in both team and self-directed settings.

**Technical Skills**

**• Languages:** HTML5, CSS3, Bootstrap, Javascript, Reactjs, MySQL, Wordpress, Node.js, GIT, Ruby on Rails

**• Operating System:** Windows

**• Other:** Excel, Word

**Education and Certifications**

OpenClassrooms

**Full Stack Web Development,** 2018 – 2022

Certification

Courses Completed:

• Understanding the Web

• Build quick beautiful WordPress sites

• Breakdown and integrate a mockup

• Learn to code with JavaScript

• Dive into Bootstrap

• Use JavaScript in your web projects

• Build web apps with ReactJS

• Map out your project with UML

• Design a database with UML

• Build dynamic websites with Rails

• Stay up to date on technology

• Take your first steps with Ruby

• Write object-oriented Ruby

• Create Web Page Layouts with CSS

• Build your web projects with REST APIs

• Deploy Rails Applications

American Culinary Federation Apprenticeship

**C.S.C Certifications,** 2012

IFSE & Chef Martial

**French and Italian Cuisine;** **Turin, Italy and Paris, France,** 2010

Cook Street School of Culinary Arts

**French and Italian Cuisine**, 2010

Fort Lewis College – Durango, CO

**Areas of Study: Art and Business,** 2002 - 2003

**Work Experience**

Apartments Resurfacing – Aurora, CO

**Painter,** 2018 to Present

• Prep, paint, and repair tubs, shower pans, tile walls, and countertops.

Research Electro Optics – Boulder, CO

**Laser Technician,** 2017 to 2018

• Brazed and welded laser bodies and end plates for helium neon laser assembly.

• Prepared shipping paperwork and labels and packed and shipped all product.

• Helped conduct first laser alignment, apply corrector optics if needed, assist with final alignment, and measure maximum power before housing.

United States Postal Service – Denver, CO

**City Carrier Assistant,** 2016 to 2017 (temporary assignment)

• Cased and delivered mail in prescribed district.

• Maintained professional and effective public relations with customers and others.

Nordstrom Café Bistro – Denver, CO

**Sous Chef,** 2015

• Supervised kitchen crew and led the team in chef’s absence.

• Provided guidance and training to junior kitchen staff members, including developing dishwashers into line cooks.

• Prepared daily line prep lists, bulk prep lists, inventory, and daily and weekly orders.

Omni Hotels and Resorts – Broomfield, CO

**Kitchen Supervisor,** 2014 to 2015

• Led kitchen staff preparation for breakfast and lunch services.

• Assisted the head chef in creating a standard for daily execution of preparation and service.

• Supported menu creation, inventory and purchase orders.

Braun Taphaus and Grille – Arvada, CO

**Sous Chef,** 2013 to 2014

• Led kitchen staff preparation for lunch and dinner services.

• Maintained a standard for execution on finished plates, preparation, cleanliness, and freshness of product.

• Assisted head chef in menu creation, training of new hires, inventory levels, and food and labor cost.