**Shawn Meister**

**Full Stack Developer**

ss.meister@hotmail.com http://github.com/CookingMeister

http://www.linkedin.com/in/shawn-meister

Fredericton, NB Canada 506-471-9257

**SKILLS & ABILITIES**

* Proficient in **Java** development, **Spring** and **Spring Boot** frameworks.
* Front-end technologies: React, **JavaScript**, HTML, and CSS for interactive interfaces.
* Full-stack applications experience using the **MERN** stack (**MongoDB, Express, React, Node**).
* Proficient in database management: **PostgreSQL**, and **MySQL**.
* Experienced in CI/CD pipelines and version control tools: **Git**, **Github**, **Gitlab**.
* API experience using **REST** and **GraphQL**.
* Over a **decade of leadership experience** in the culinary industry as an Executive Chef, with a proven track record of hiring, training, and managing high-performing teams.
* Committed to **continuous learning** and skill development, as demonstrated by the completion of multiple Udemy courses to stay up to date with the latest industry trends and best practices.
* Strong problem-solving abilities and analytical thinking skills, honed through a diverse background in culinary operations and a **BA** in **Psychology** and **Philosophy**.

**SECURITY CLEARANCE ELIGIBILITY**

* Canadian citizenship and would be eligible for projects that require higher levels of security checks.

**TECHNICAL ACHIEVEMENTS**

* Spearheaded a team of three junior developers to successfully build an MVC ORM application, utilizing MySQL for database management and implementing CI/CD processes using Heroku and Github, showcasing strong leadership and project management skills.
* Guided a team of junior developers in the development of a MERN stack CMS application, incorporating CI/CD best practices with Render and Github, demonstrating proficiency in full-stack development and team collaboration.
* Graduated as a top performer in the University of New Brunswick's Full Stack Web Developer bootcamp class of 2024, achieving an impressive grade of 96%, highlighting exceptional technical aptitude and dedication to learning.

**EDUCATION**

**Certificate** – Full Stack Web Development 2024

University of New Brunswick / edX Fredericton, NB

(Self-Trained) Web Development 2023

The App Brewery, Academind, in28minutes, ZTM - Udemy

**Bachelor of Arts** - Double Major - Psychology / Philosophy 2002

University of New Brunswick Fredericton, NB

**EXPERIENCE**

Executive Chef 04/2015 - 09/2023

The Palate Restaurant Fredericton, NB

* **Innovation:** Conducted strategic research into local market demands and competition to perform Menu Engineering, resulting in increased profits year over year.
* Spearheaded efforts that led to a revenue increase to $1.1 million for the Palate since joining and leading the team.
* **Leadership:** Led and mentored a full kitchen staff, focusing on delivering value to customers while maintaining a low turnover rate for critical positions.
* Fostered a positive work environment that encouraged teamwork, collaboration, and professional growth among staff members.
* **Accountable:** Implemented an efficient inventory tracking and management system to ensure optimal stock levels and minimize waste.
* Proactively engaged with food vendors to coordinate timely deliveries, guaranteeing that staff had access to necessary ingredients and supplies.
* **Cost Control & Budgeting:** Performed cost control analysis of food, labour to ensure menu design did not exceed budget boundaries.
* Continuously monitored and optimized food and labor costs to maintain profitability without compromising quality or customer satisfaction.

**VOLUNTEER WORK**

* Cooking and serving meals, snacks, tea and coffee for a local non-profit organization.
* Gardening and maintenance of food crops for the Fredericton Community Kitchen at the Fredericton Organic Community Garden.