

DARRON WERNTZ

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Personal Site:

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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:** werntzdomain.com
- **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 08/2023

Core Competencies:

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

WORK EXPERIENCE

Line Cook, 54th Street Grill & Bar
Kansas City, MO

08/2021 – 05/2022

- Prepared food and kitchen equipment for daily service.
- Closed kitchen after deep cleaning.

Picker/Packer, Amazon MKC6
Kansas City, KS

04/2021 – 06/2021

- Scanned and packed customer items into shipping boxes.
- Placed box onto conveyor belt.

Kitchen Manager, The Tavern at Jack's Neck
Belhaven, NC

07/2019 – 10/2020

- Managed daily kitchen operations.
- Assigned duties to employees.
- Managed inventory.
- Filled order forms.
- Inspected deliveries.
- Ensured kitchen cleanliness.