

Derek Belloni

SOFTWARE DEVELOPER

- 📍 Boise, Idaho
- ✉ DerekBelloni10@gmail.com
- 🌐 [linkedin.com/in/derekbelloni](https://www.linkedin.com/in/derekbelloni)
- 🐙 github.com/DerekBelloni

PROFILE

Software engineer with a passion for developing well-crafted code and continually developing my skills through a never ending pursuit of knowledge. Able to effectively self-manage during independent projects as well as being able to collaborate as part of an effective team.

SKILLS

- HTML
- CSS
- Bootstrap
- Javascript
- Node.js
- Vue.js
- C#
- SQL
- .Net
- Agile/Scrum
- Familiarity with React
- Familiarity with Solidity

EDUCATION HISTORY

Certificate of Completion (2022)

Codeworks

- Full Stack Software Development

EXPERIENCE

SOFTWARE DEVELOPMENT STUDENT

Codeworks

Jan 2022 - Present

- Gained extensive training in web development utilizing HTML, CSS, Bootstrap, Javascript, Node.js, Vue.js, C#, SQL and MongoDB.
- Developed in depth experience practicing scrum/agile methodology while developing group applications.

Applications:

- Tower Events
 - Independently created an event ticketing website that allowed seamless event hosting, event modification and ticket purchasing employing Vue.js, Node.js and incorporating modern design principles.
- Honey-Do
 - Created a mobile application that is a group task and recipe planner, allowing the user a user to create shared groups, pull recipes from an API, save ingredients and other personal items to a shared list.
 - This full stack application used Vue.js, Node.js and was pulled off by a small team utilizing scrum/agile methodology.
- Inspire
 - Developed a browser landing page utilizing Javascript MVC design pattern, pulling from several API's to display current local weather, time, randomized images and quotes. Adhered to contemporary UI/UX design standards.

LEAD LINE COOK

Bardenay Restaurant

Jan 2021 - Feb 2022

- I was awarded employee of the month on multiple occasions.
- Ensured that food came out simultaneously, in high quality and timely fashion.
- Complied with nutrition and sanitation regulations and safety standards.
- Prepared food for service (e.g. chopping vegetables, butchering meat, or preparing sauces).

SOUS CHEF

Colorado Plus 49 Cidery & Pub

Oct 2017 - Feb 2020

- Managed a team 10+ employees and ensured that all culinary expectations were exceeded on a very consistent manner.
- Assisted the Head Chef to create menu items, recipes and develop dishes.
- Responsible for creating scratch vegetarian specials with locally sourced ingredients on a weekly basis.
- Executed catering operations for demanding clientele on a regular basis.