Dylan B. Mahaffey

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OBJECTIVE

Versatile, high-energy customer service professional, seasoned chef and upcoming prospect in the world of programming. Four years of experience in a fast paced, high intensity environment that was constantly changing. Track record of achieving exceptional results in problem solving and providing customers with the most diligent, efficient and friendly service possible.

EDUCATION

Lynda.com
Currently Attending
- Learned how to work in the WAMP environment
- Programming foundations: Databases: Learned the fundamentals of databases
- PHP with MySQL Essential Training: Learned the basics of making a web application using PHP and MySQL
- C# .Net Visual Studio 2017 WPF
- MVVM Software architectural pattern

Geekwise Academy
September 2016 -
February 2017
- Proficient with GitHub source control
- HTML & CSS Bootcamp: The basics of coding and styling websites
- Mobile Friendly Websites: Bootstrap and Media Queries for mobile device formatting
- JavaScript Bootcamp: JavaScript basics to create functional websites
- AngularJs Bootcamp: AngularJs basics to create dynamic web applications

Institute of Technology | Associates of Occupational Science
Graduated April 2014
- Culinary Arts Professional Program
- Related coursework: Nutrition Science, Food Safety

SKILLS & ABILITIES

Management

- As a Sous Chef I was responsible for maintaining order and discipline in the kitchen over a small team of chefs while consistently upholding a high quality of food.
- Managed a team of 4 to keep up daily food preparations and inventory while also managing incoming orders in a timely manner.

Training

- Thoroughly learned the back of the house autonomously in the absence of the head chef
- Responsible for teaching new hires the pace of the kitchen and the quality expected from the head chef.
- Teach food preparation, a high standard of cleanliness and overall work ethic required for the fast pace environment of a professional kitchen.

Customer Service

- Work closely with clients preparing menus, budgets and logistics for off-site catered events
- Lead off site catering teams in food preparation, transportation, serving and teardown
- Maintained high standards of customer service during high-volume, fast paced operations
- Kept great customer relations as a cashier with regular customers and aided new customers in best experiencing our menu during my time at Mike's Gril

EXPERIENCE

californiafirefront.com
April 28, 2017 -
Present
- A Mobile First Web Application designed to help Cal Fire firefighters communicate about the wildland fires across the state of California

- Built with PHP and MySQL

- Began the project April 28, 2017, launched May 5, 2017, and currently tweeking, adding, and fixing whatever comes up.

- Currently waiting to grow the community of the app before adding a store that allows firefighters to have a one-stop-shop for discounted gear, apperal, and anything else we can find!

rideshare driver | uber and lyft

July 2016 -
Present
- Provide great customer service and perfect punctuality for highly positive customer feedback

sous chef | little leaf bar & restaurant

July 2015 –
February 2017
- Manage the day to day priorities to maintain an effective and high quality kitchen

chef | parma restaurante

April 2016 –
July 2016
- Prepare food for service and customer orders during service in one of the highest quality restaurants in the Central Valley

line cook | mike's grill

February 2013 –
March 2016
- Provided high quality BBQ in a fast-paced environment

- Worked as a cashier

PERSONAL INTERESTS

I love to work with logic to solve problems so programming is right up my alley. Being able to use the tools available to solve problems and manifest ideas is something that I truly enjoy and hope my abilities can help to create some innovative projects.