in /in/frank-craven-ab1029b3/ C FCraven

SUMMARY

I am a full stack software engineer whose fascination lies in the process of creation. My passion is taking idea and imagination and making it realized and actual. In my previous hospitality career, I learned a wide range of invaluable skills to contribute to a working environment as both a leader and member of a team. My recent passage through NYC's FullStack Academy has given me a substantial code base to work from and a strong foundation to grow on daily in my freelance project work under SeaRaven Development.

SKILLS

PROFICIENT: JavaScript, Node, Express, Sequelize, React, Redux, REST API, HTML5, CSS3, PostgreSQL, HTML, Bootstrap, CSS, Sass

KNOWLEDGEABLE: Webpack, Mocha, Chai, SQL, Heroku, Socket.io, OAuth, Agile, Git, Material UI, AR, VR

PROJECTS

Mēle Current

- Helping to create subscription platform

-Solving problems with front end design

Fire and Ironman Current

A lifestyle application for Kevin Duffy, a motivational speaker and firefighter who competes in Ironman

triathlons to promote plant-based nutrition.

Technologies: Node, Express, React, Redux, Sequelize, PostgreSQL

DropXR Sept. 2018 - Oct. 2018

A progressive web app to browse, curate and upload 3D

GLTF models for AR and VR use

Technologies: JavaScript, A-Frame, ThreeJS, Navigo,

PostgreSQL, Sequelize, Express, NodeJS

The Yoyo Adventures

A first-person open world, functional game level built in 4 days.

Technologies: Unity, C#

EDUCATION

Fullstack Academy of CodeSoftware Engineering Immersive Program

Fordham University 2010 - 2014

Bachelor's Degree in Economics

United States Military Academy - West Point 1999 - 2000

Cadet

EMPLOYMENT

SeaRaven Development, *Software Engineer* Oct. 2018 - Current Freelance Web and App Development

www.meleshake.com

Fort Pond Bay Co., Manager, Jr Sommelier, Captain, River Towns, Montauk

2005 -2017

- A group of four high-end, high-volume restaurants
- Managerial duties:
 - Staffing, scheduling, inventory control, human resources & training
- Bar management:
 - Marketing, purchasing & product management
- Jr. Sommelier:
 - Thorough knowledge of wine, spirits & foods
 - Managed extensive list to stay current with taste
- Floor Captain:
 - Managed teams
 - Maintained consistent workflow
 - Ensure positive customer experience

The Sloppy Tuna, Bar Manager, Bartender, Montauk, NY

2011 -2016

- Oversaw continuous operation:
 - Beach bar
 - Nightclub
 - Rooftop bar
- Duties:
 - Staffing & Training
 - Bookkeeping
 - Purchasing & Inventory Management
 - ALOHA PoS Management
- New York State Food Handler /TIPS Certified
- Within 5 years of operation, sales grew from \$750k to over \$5 million

VOLUNTEERING

Brooklyn Association of Neighborhood Gardens Brooklyn, NY

All food grown is donated to CHiPs Women's Shelter & Kitchen

SPCA of Westchester

General animal care