

JASON R. JONES

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TECHNICAL SKILLS

- Languages: Python, Java, HTML, CSS, SQL, JavaScript
- Tools & Software: Git, IntelliJ, PyCharm, phpMyAdmin, VisualCode, Gradle
- Frameworks: Flask, SpringBoot, MySQL Database
- Experience with Continuous Integration, AWS (Lambda, EBS) other PaaS

PROJECTS

- Plan:EAt** <http://plan-eat-din.herokuapp.com> 2018
- Meal planning calendar app, that allows searching, creating, and storing of recipes. Includes shopping list feature of all necessary ingredients
 - Made models, data normalization functions, designed and deployed
 - Will provide data for dietary and purchasing analytics
- JustinThyme** <http://justin-thyme-r.herokuapp.com/JustinThyme> 2017
- Helps user create a seed library and texts them when it's time to plant
 - Created the db and models, implemented hashing and contributed to design
 - Cloud Deployment of application with reconfiguration (lift and shift)
 - Java, Spring, ThymeLeaf, Gradle, Hibernate, MySql
- Fund-Updater** <https://jasonones.pythonanywhere.com> 2017
- Schedules updates for mutual funds in a users portfolio
 - Designed, Coded and Deployed to the cloud (solo project)
 - Python, Flask, SQLAlchemy, Twilio

EDUCATION

- LaunchCode** 2017-2018
- Software Development: Python, Java, Object Oriented Programming, Databases, System Configuration, Bug Reporting, RESTful architecture, Design
 - Project Management: Version Control, Agile SDLC, Scrum, Documentation, Release Management
- Portland Community College** 2018
- Project Management Fundamentals: Concepts and Best Practices
- Portland Code Guild** 2017
- Software Development: Python, HTML, CSS, SQL, Git, Content Management
 - Code and Database Maintenance
- The Evergreen State College BA**
- Emphasis on Philosophy of Mind and Consciousness, Neural Sciences

EXPERIENCE

- Bartender - Candlelight Lounge** 2011 - Present
- Consult with owner about Federal Laws, State Regulations, and expectations
- Kitchen Manager - Moon & Sixpence** 2005 - 2011
- Reduced food cost 20% by reducing waste
 - Optimized kitchen layout for greater efficiency in fast-paced environment
 - Developed, standardized, and documented routines for consistent product
- Bar Manager - Grand Central Bowl** 2000 - 2005
- Tracked and Analyzed Liquor costs
 - Assessed and revised staffing needs eliminating 10 man hours from weekly payroll
 - Provided training to 8 new bar employees, leading a strong and driven team