

JOHN NELSON-ALDEN

CONTACT

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SKILLS

HTML/CSS | JavaScript | Node.js
Express | React.js | Gatsby | MongoDB
Mongoose | Python | Pandas | NumPy
Django | SQLite | PostgreSQL | Git
GitHub | Heroku | Stata | Shopify
e-commerce | Business Writing
Logistics | Hospitality Mgmt
Kitchen Mgmt | Fine Dining | Catering
Event Planning | Culinary Instruction
Canine Nutrition | K9 Nutrigenomics
Screen & Stage Acting
Film & TV Production

EDUCATION

GENERAL ASSEMBLY

Chicago, IL

*Software Engineering Immersive,
Certificate of Completion*

ROOSEVELT UNIVERSITY

Chicago, IL

*Bachelor of Professional Studies,
Individualized Major:*

*Economics and Hospitality
Management*

Graduated with honors.

*Member of the Benjamin Franklin
Honors Society*

THE COOKING & HOSPITALITY INSTITUTE OF CHICAGO

Chicago, IL

*Associate in Applied Science:
Culinary Arts*

EXPERIENCE

SOFTWARE ENGINEERING FELLOW

General Assembly, Chicago, IL / Jun 2021 - Sep 2021

- Trained in a variety of modern programming languages and frameworks during a 3-month immersive training program, delving into full stack programming and learning the skill of how to learn new technologies rapidly.
- Completed individual and group projects using React.js, Express, JavaScript, Python, Django, Node.js and Git version control.
- Designed front-end, coded, and deployed full stack applications in a variety of programming languages, frameworks, and libraries.

FOUNDER & CHIEF EXECUTIVE OFFICER

Chestnut & Grace Dog Food Co., Chicago, IL / Jan 2015 - 2020

- Created all elements of a brand from the ground up.
- Built and maintained an e-commerce website to grow a subscription-based business model.
- Developed a 48-state cold-chain distribution system.
- Built-out and oversaw a licensed commercial production facility complete with HACCP protocols.
- Established a line of 28 dog food, treat and nutritional products.
- Responsible for all aspects of PR, including issuing press releases and making news and media appearances on national and local outlets (NBC, ABC, FOX, WGN, WLS, Chicago Magazine Fooditor).

KITCHEN MANAGER AND OYSTER EXPERT

GT Fish & Oyster, Chicago, IL / Feb 2014 - Jan 2016

- Sourced and ordered all live seafood, based on seasonality and sustainability, for the largest volume raw bar in Chicago.
- Managed a prep team of 12 people to fulfill all food prep requirements for the restaurant, raw bar, and Boka Catering.

CHEF DE PARTIE

Alinea, Chicago, IL / Dec 2013 - Feb 2014

- Worked under Chef Grant Achatz in his 3 Michelin Star kitchen.

EXECUTIVE CHEF

Gaslight Tavern, Chicago, IL / Aug 2010 - Dec 2013

- As chef of the first 4C group restaurant, I was part of a massive expansion, growing the company from 6 to 16 establishments.

ACTOR (NICHOLAS NEWMAN)

The Young and the Restless, Los Angeles, CA / Jan 1991 - Dec 1994