

# John Nelson-Alden

## CONTACT

John Nelson-Alden

Chicago, Illinois

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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*