

# JOHN NELSON-ALDEN

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## 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*