Joseph Jackson

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Professional Summary

Results-oriented software engineer with a proven track record of delivering high-quality solutions in demanding environments. Leveraging my experience in customer service, process management, and problem-solving, I am adept at understanding complex requirements, designing efficient algorithms, and writing clean, maintainable code. Passionate about staying current with emerging technologies and eager to contribute to innovative projects.

Skills

- **Languages:** Java, C++, Python, HTML, CSS, MySQL

- **Core Skills:** Object-Oriented Programming, Data Structures, Algorithms, Software Development Lifecycle, Design and Analysis, Visual Studio Code

Education

Bachelor of Arts in Computer Science, Rutgers School of Arts and Sciences, New Brunswick, NJ   *2024*
Cumulative GPA: 3.1
Relevant Coursework: Computational Robotics, Data Science, Software Methodology, Linear Algebra, Design and Analysis of Algorithms, Discrete Structures
Associate of Science in Computer Science, Bergen Community College, Paramus, NJ   *2022*
GPA: 3.7
Relevant Coursework: Introduction to Programming, Object-Oriented Design, Systems Programming, Data Structures and Algorithms, Computer Architecture

Work Experience

Driver, Uber   *2019 – Present*

- Provided reliable and safe transportation services, maintaining a 4.9-star rating.

- Managed time efficiently to maximize productivity, averaging 50 hours per week.

- Ensured vehicle maintenance and compliance with local transportation regulations, resulting in zero incidents.

- Developed excellent customer service and communication skills.

Chef de Partie, Batard, NYC   *2018 – 2020*

- Led the entremet and garde manger stations, upholding Michelin star restaurant standards.

- Trained and mentored junior cooks, ensuring consistency and quality.

- Managed inventory and collaborated with the executive chef to create new menu items.

Chef de Partie, Gotham Bar and Grill, NYC   *2014 – 2018*

- Served as Chef de Tournant, rotating through various kitchen stations.
- Developed and implemented training programs for new hires, improving kitchen efficiency.
- Assisted in menu development and maintained a clean kitchen environment.

Production Supervisor, Panera Bread, Vestal, NY   *2012 – 2014*

- Supervised a team of 10+ employees, ensuring adherence to preparation standards.
- Coordinated team members and expedited food during high-traffic periods.
- Conducted regular training sessions on food safety and customer service.

Waiter, The Cheesecake Factory, Wayne, NJ   *2010 – 2012*

- Provided excellent customer service, receiving high tips and positive feedback.
- Assisted in training new waitstaff, sharing best practices.

Host, Waiter, Expeditor, Line Cook, Ruby Tuesday, Wayne, NJ   *2008 – 2010*

- Demonstrated versatility and adaptability across multiple roles.
- Trained new employees and improved overall kitchen efficiency.

Food Prep and Host, Applebee's, Butler, NJ   *2006 – 2008*

- Supported the culinary team during busy periods and optimized table turnover rates.
- Maintained a clean and organized work environment, ensuring compliance with health and safety regulations.

Projects

Computational Robotics Assignments (Python)   *2024*
Developed algorithms for collision-free configuration and efficient pathfinding in T2 space. Optimized RRT and PRM for dynamic robotic arm path planning. Visualized and animated robot arm movements using Python.

Chess Game (Java, JavaFX)   *2023*
Developed a chess game with a GUI, including move validation and checkmate detection. Designed a user-friendly interface with JavaFX.

Compiler and Optimizer (C)   *2022*
Programmed a compiler for a custom language, focusing on instruction generation and code optimization. Implemented constant folding and dead code elimination.

References

Ashly Mandlowitz, Store Manager, Sephora, Hoboken, NJ   917-841-2710
Livio Velardo, Food and Beverage Manager, Barclays Center, Brooklyn, NY   914-478-4030
Sam Chin, Executive Sous Chef, Crown Club, Brooklyn, NY   201-966-7191