## Joshua Hinman

### **Full Stack Software Engineer**

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## **Skills**

Experience with these frameworks and languages:

Front-end: Javascript/ES6 React HTML CSS/Sass jQuery

Back-end: NodeJS Ruby C++
Databases: PostgreSQL MongoDB

Proficiency in fundamental and advanced programming concepts, including:

Algorithms Data Structures Object Oriented Programming

AJAX / Asynchronous code Browser APIs , Events and DOM manipulation REST APIs

## **Recent Projects**

Top Ramen King <u>topramenking.up.railway.app</u>

A Website for posting reviews of different brands of ramen noodles. Features include: User signup and log in. Creating and uploading user reviews with attached photos, and a search feature for browsing reviews.

Front End: React Back End: NodeJS, MongoDB

Contact Manager <u>contact-manager.up.railway.app</u>

This project demonstrates a basic REST API using MVC, which allows the user to create and update contact information for acquaintances.

Front End: Javascript, HTML / CSS Back End: NodeJS , MongoDB

#### Depth-First / Breadth-First Demo <a href="depth-breadth.up.railway.app">depth-breadth.up.railway.app</a>

This is an animated, interactive demonstration of two recursive search algorithms. It features code and explanations for each algorithm, while visually demonstrating them in action, using a randomly generated node tree.

Developed with: Javascript, HTML, CSS

## **Education**

Launch School Software Engineering and Web Development, Courses in: Ruby, PostgreSQL, Javascript, HMTL, CSS

Courses in: Javascript, HMTL, CSS

University of Oregon B.A. in Romance Languages, Computer Science courses in: C++, HTML

# **Employment**

**Grand Central Bakery** 2011 – 2021 Baker, Crew Lead, Senior Baker Roles and responsibilities:

Mastery in all stages of artisan bread baking: mixing, forming, baking and monitoring dough activity

Responsible for managing a team of bakers and ensuring efficiently made, high quality product in a high volume food production environment

Training employees in bread skills, dough assesment, product knowledge, equipment use and safety