JUSTIN BROWN
FULL STACK DEVELOPER

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SUMMARY

Software Developer with 10+ years in management and customer service committed to implementing progressive technological solutions to current issues. Highly adaptable to high volume environment and excited to bring both programming skills and wide breadth of experience to contribute to the success of a dynamic, enthusiastic team.

SKILLS

- C# •Python •.NET Core • Active Server Pages / ASP.net
- Agile (Scrum) • Object Oriented Programming (OOP)
- Restful APIs• Structured Query Language (SQL) • TDD
- AJAX • JSON • React • Responsive Design / Mobile
- Relational Databases / MS SQL • HTML • JavaScript
- Source Control / GitHub • CSS • Grid • Flexbox • MVC

PROJECTS

TRAIL SIDE BICYCLE
Technologies Used: React, Javascript, HTML, CSS, Photoshop, Netlify
Working with a bicycle shop owner to grow their online presence with a business website to promote their shop

ACCELERATE
Technologies Used: JavaScript, HTML/CSS, API, SQL, .NET Core
A single page web app, designed for parents to schedule daily activities in order to support the achievement of developmental milestones

COFFEE REVIEW
Technologies Used: HTML/CSS, MVC, SQL, C#, TDD
A web app designed to review various coffees and to add coffees a new user may come upon

EDUCATION

We Can Code It
Certificate Software Development 2019

Columbus Culinary Institute at Bradford Schools
Associates Applied Science Degree in Culinary Arts 2010

EMPLOYMENT

ART BRANDS
ECommerce Web Developer

Columbus Ohio
Sept. 2020 to Current

‣ Collaborates with a small web team to create and maintain several eCommerce Websites
‣ Utilizes web development platforms such as Shopify and WordPress
‣ Writes html, css and javascript to optimize websites to accomplish company's goals
‣ Creates product images with Photoshop and creates data imports with Excel

GUCKENHEIMER/SHERWIN WILLIAMS
Executive Chef

Cleveland Ohio
Mar. 2015 to Sept. 2019

‣ Managed a team of 15, implemented daily goals by forecasting daily sales and addressing them in team meetings
‣ Created Weekly Menus, designed to utilize seasonal items, to meet client satisfaction and Corporate Guidelines
‣ Made all decisions regarding utilization of leftover food products staying within Company guidelines
‣ Trained employees on relevant topics including food quality and presentation, food safety, and customer service
‣ Maintained budget and financial records; forecast/purchased operating supplies; and completed accurate inventory
‣ Coordinated services with individual customers and ensuring efficient delivery service