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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

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

API PROJECT

Technologies Used: JavaScript, HTML/CSS, API, SQL, .NET Core

A single page web app replicating a music player app

EDUCATION

We Can Code It

Certificate Software Development 2019

Columbus Culinary Institute at Bradford Schools

Associates Applied Science Degree in Culinary Arts 2010

EMPLOYMENT

GUCKENHEIMER/SHERWIN WILLIAMS

Executive Chef 2015 to 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 customer/client satisfaction and Corporate Guidelines
- Made all decisions regarding utilization of leftover food products staying within Company guidelines for such products
- Trained and developed 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

AMERICAN SIGNATURE FURNITURE

Grill Cook 2014 to 2015

- Maintained cooking position on the grilling and deli stations and assisted other stations
- · Prepared cooking ingredients for the restaurant's specials and served customers efficiently
- Implemented specialty cooking techniques and food procedures within certified Kosher kitchen