

Kyle Pixley

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SOFTWARE DEVELOPER

- Innovative Software Developer offering experience in the full software development lifecycle, from concept through delivery of next-generation applications and customizable solutions
- Strong ability to analyze code and engineer well-researched, cost-effective, and responsive solutions
- Goal-driven, resourceful, creative problem-solver with a passion for lifelong learning and development

EDUCATION

Software Development Certificate Burlington Code Academy	2023
High School Diploma Vergennes Union HS	2008

TECHNICAL SKILLS

JavaScript	HTML / CSS	MongoDB	Node.js	React
Responsive Web Design	Material-UI	Express	Unit Testing	Debugging
Git	Github	JWT	REST/ JSON	Postman

TECHNICAL PROJECTS

Chomiryo | React, AWS, Express, Postman, JavaScript, HTML, CSS3, HTML5, AWS, EC2, S3

- An innovative React-based platform that allows users to upload their own culinary creations.

PROFESSIONAL EXPERIENCE

Delivery Expert Domino's Pizza	September 2017 – Present
<ul style="list-style-type: none">• Successfully navigated various routes to ensure timely and accurate pizza deliveries, maintaining a high level of customer satisfaction.• Demonstrated excellent customer service skills by providing a friendly and professional demeanor during interactions, addressing customer inquiries, and resolving issues effectively.• Consistently met delivery deadlines, showcasing strong time management abilities and reliability in fast-paced, high-pressure environments.	
Line Cook Buffalo Wild Wings	January 2017 – September 2017
<ul style="list-style-type: none">• Demonstrated proficiency in various kitchen tasks, including food preparation, cooking, and plating, ensuring the timely and consistent delivery of high-quality dishes to customers.	

- Played a key role in training and mentoring new kitchen staff, facilitating their smooth integration into the team, and ensuring adherence to food safety and hygiene standards.
- Maintained a well-organized and impeccably clean kitchen environment, demonstrating meticulous attention to detail in food preparation, storage, and sanitation practices, ensuring compliance with industry standards and regulations.