

# 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

BandTogether | React, AWS, Express, Postman, JavaScript, HTML, CSS3, HTML5

- An innovative React-based platform that connects musicians based on their location, enabling seamless collaboration opportunities within the music community.

### PROFESSIONAL EXPERIENCE

Delivery Expert | Domino's Pizza

September 2017 – Present

- 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

- 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.