

Maria Lukowich | Software Engineer

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PROFILE

I am a Software Engineer transitioning from a background in Food Research and Development where I focused on product research, quality assurance, and analytical testing. My previous work sharpened my problem-solving skills and attention to detail, which I now apply to building efficient web applications. With hands-on experience in modern software development, I'm eager to contribute to innovative tech teams.

SKILLS

JavaScript, Python, Django, mySQL/SQLite, HTML, CSS, SASS, Authentication, Basic Deployment, RESTful APIs, Node.js, Canva, TypeScript, Express, Data Analysis, Research Summaries, Problem Solving, Product Formulation, Quality Assurance Standards

PROJECTS

Full-Stack Developer (JavaScript, React, Node.js, Express, JWT, CORS) | ShelfSage

SEPT 10, 2024 - CURRENT

- Developed a full-stack book recommendation application that allows users to save books to their personal shelf.
- Implemented secure authentication, book management features, and a recommendation engine using axios.

Frontend Developer (React, TypeScript, SCSS, React Router) | Trivia Quest

OCT 4, 2024

- Designed and developed an interactive quiz application featuring dynamic questions on family-friendly themes.
- Enhanced user experience through responsive design, score tracking, and seamless navigation.

EDUCATION

BrainStation | Diploma, Software Engineering

GRADUATED, SEPT 2024

Harvard, online | Certificate, Introduction to Computer Science with Python

COMPLETED, 2024

Harvard, online | Certificate, Introduction to Computer Science

COMPLETED, 2023

Academy of Applied Pharmaceutical Studies, online | Diploma in Food Technology, Safety, and Quality

GRADUATED, JUL 2023

Northern Alberta Institute of Technology | Diploma in Culinary Arts

GRADUATED, APR 2021

EXPERIENCE

Research and Development and Quality Assurance Associate | Gummy Nutrition Lab

SEPT - OCT 2023, EDMONTON, AB

- Established and implemented Quality Assurance programs, ensuring 100% compliance to industry standards.
- Formulated innovated gummy recipes, solving taste, texture, and production challenges.
- Conducted shelf-life testing and manage plant scale-up tests, while adhering to Quality Assurance standards

Product and Menu Developer | Freelancer

MAY - OCT 2023, EDMONTON, AB

- Conducted formulation and research for client products refining recipes based on market feedback.
- Organized client tastings and improving product quality to meet specific customer needs.

Student Research Assistant | Centre for Culinary Innovation, NAIT

MARCH - AUG 2020, NOV 2020 - DEC 2021, EDMONTON, AB

- Contributed to the development of novel food techniques, ingredients, and flavors, enhancing client product lines.
- Lead a team of 4 in the development of client products.
- Analyzed data and developed research summaries, improving client presentation and decision-making.
- Initialed and led the Centre's social media strategy, growing online presence through target content creation.