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 such as React and Node.js, I'm eager to contribute to innovative tech teams.

SKILLS

React, JavaScript, Python, Django, mySQL, SQL, HTML, CSS, SASS, Authentication, Basic Deployment, REST APIs, Node.js, TypeScript, Express, Next.js, Data Analysis, Problem Solving, Quality Assurance Standards, Social Media Management, Documentation, UI/UX, Jira, Agile methodologies, Object-Oriented Programming, git, Postman

PROJECTS

Frontend Developer (Next.js, TypeScript, SASS) | CampScape
OCT 2024 - CURRENT
- Developing an engaging campsite review platform that allows users to explore various campgrounds in Alberta.
- Implementing user-friendly features such as reviews submissions, rating systems, and campground information.

Full-Stack Developer (JavaScript, React, Node.js, Express, JWT, CORS, Postman) | ShelfSage
SEPT 2024
- 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.

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.