MAX SMITH

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FULL STACK DEVELOPER

.NET Framework	**Unit Testing**
Full Stack Web Application Design	**Software Development Lifecycle**
C# Fundamentals	**Agile Scrum Methodology**
Database Management	**Continued Growth in IT Knowledge**

TECHNICAL AND PROFESSIONAL SKILLS

Front End: HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap, ReactJS

Middle Tier: C#.NET, ASP.NET, LINQ, MVC, EF, ASP.NET Web API

Back End: ADO.NET, SQL, SQL Server

Tools: Visual Studio, Visual Studio Code, SSMS

Professional Skills: Troubleshooting, Critical Thinking, Learning New Things Communication, Project Management Fundamentals, Teamwork, Pair Programming

INDEPENDENT DEVELOPMENT PROJECTS

- **Personal Site: My personal site contains links to other projects I worked on as well as my github containing the files that I worked on**
- **StoreFront**: Created a secure application for managing product data. Application is built to simulate an online store front with a shopping cart. Administrators have the ability to manage product, category and vendor data.
- **S.A.T. Scheduling Administration Tool:** Created a secure application for managing product data. Application is built to simulate an online class scheduling system. Administrators will have the ability to manage students, courses, scheduled classes, and enrollments.

TECHNICAL TRAINING

Full Stack Web Developer Program, Centriq Training   Anticipated Graduation 01/2022
Kansas City/ Missouri

- MVC Framework
- Trouble Shooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)

- Website Deployment
- Pair Programming
- Code Review

WORK EXPERIENCE

Line Cook, 54th St Grill and Bar   03/2018 – 08/2021
Blue Springs, MO

- I was responsible for reading and quickly creating the specific order every customer wanted.
- I communicated with all the other cooks clearly to get parts of an order that they needed from my station, or I needed from theirs
- I was also responsible for training new cooks and watching their work while completing my own during the entire shift