**­Michael A. Yount**

cheshirekatsmile101@gmail.com | 585 441 2275 | Lehighton PA.

www.linkedin.com/in/michael-yount | https://github.com/Michael-Yount

**SKILLS**

MERN Stack (MongoDB, ExpressJS, React, NodeJS) JavaScript, CSS, HTML, SASS. I am skilled in animations and game environments as well. Unity 3d, Photoshop, Blender, Gimp are a few programs that I am versed in.

**EDUCATION**

**MIT xPRO,** Professional Certificate in Coding: Full Stack Development with MERN Sept. 2023

**PROJECTS**

**Kitchen Prep, a kitchen team building app.**

*Full Stack Developer*

* Tech Stack: modular JavaScript, HTML5, CSS, SASS , Photoshop.
* Used complex SASS to build a front-end application with JavaScript functionality.
* This is a productivity app, designed to increase workflow in a commercial kitchen. It has several features that make kitchen workflow more manageable.
* Future features will include: recipe API, and weather reporting for customer probability.

**Blue Honey/Soap by Sea`**

*Full Stack Developer*

* Tech Stack: modular vanilla JavaScript, HTML, CSS, SASS.
* This is a commerce website used to sell soap and reach many customers across the web.
* Future features will include a monthly subscription for soap and email, mailing list.

**EXPERIENCE**

I have many years of experience as a chef. I have always been a computer science enthusiast and hobbyist. I have developed many video games and web sites/apps. I have decided to invest in myself and take a professional coding course on Full Stack Development. I have worked with several teams to create independent video games. I continue to learn web development and I continue to make web applications.

**SURV Restaurant** March 2022 – current

*Chef*

* Kitchen management including: Inventory, menu creation, scheduling, and training.
* Food cost analysis, labor cost analysis.
* Mastery of kitchen techniques and cooking methods physically provable, Portfolio upon request.

**Saucon Valley Country Club** May 2021 – March 2022

*Chef*

* Responsible for managing club satellite kitchen, The Field House.
* Staff training, menu creation, specials creation.