Gary "Nate" Moscato

Clearwater, FL 33764

727-365-1048

jeditendencies35@gmail.com

https://naynayren.github.io/

Education

2016 to 2019	**Saint Petersburg College, Clearwater, FL** Completed upon receiving my Associates Degree in Web Development.
1996 to 2000	**Clearwater High School, Clearwater, FL** Completed upon receiving my G.E.D.
Certifications	**Associate in Science** **Web Design and Development** **Web Design Specialist**
Portfolio	**My Personal Site** (https://naynayren.github.io/) My personal site designed and built by me, hosted using GitHub Pages. It is built using HTML, CSS, and Vanilla Javascript. There are a few more of my personal projects available to visit by seeing my Projects section. The link is also available at the top.

Current Employment

2021 to Current	**Front-end Web Developer at Pennexx Foods** In April of 2021 I began my first development role. What started as an experimental front-end position, gravitated to a more back-end focused one. I am now personally building out their prototype web app using a tech stack of HTML, CSS, Javascript and JQuery for the front-end, with Laravel as the back-end framework. This has been my first real interaction with routing, using models to query data, and controllers to direct it all to their proper views.

Current Qualifications

3-4 Years:

◆ **Linux**

What started as an experiment with dual booting turned into it being used as my daily driver OS of choice. I'm not as versed as a system admin type unfortunately. I currently use Mint 19.3, and have dabbled in a few other distributions as well. I'm keen to the freedom, control, and security Linux offers

its users. I thought I'd mention Linux as I've seen it listed on a small amount of postings, kind of a black sheep almost, but gaining in popularity.

◆ **Front-end Development**

The front-end is what I'm more comfortable with. I'm not accustomed to any frameworks like React or Angular though. I have seen and tinkered with them, but not gone full submersion. What I do know is basically self taught through tutorials, a few online courses, and from following a few select developers. Mostly though by trying new things out, building some projects and seeing what happens as a result.

◆ **Web Design & Development**
◆ **Responsive UX/UI Design**

These two now go hand in hand, but I think I go a little backwards in my approach to responsiveness. I see it stated a lot that you're supposed to go mobile first, yet I start with full screen and work my way down to mobile with media queries. I could be wrong, but I find it a little easier to move, hide, and take away elements on the way down, as opposed to on the way up in screen size. You could visit my portfolio site to see a working example of some design and development pieces gathered.

◆ **GitHub**

GitHub is where I host my static personal portfolio site. It is also where I store most of my coding projects for your viewing pleasure and to help with a little bit of content management. I have my GitHub account connected to my VS Code editor, so all push requests and updates flow through the editor's interface. I am also completely open to any critique on code concepts, layouts, or better organization that would benefit my code base.

◆ **HTML**
◆ **CSS**
◆ **Javascript**

The building blocks of the web. This stuff might as well have been pulled from the pyramids the first time I saw it. Working with it more and more though you can spot mistakes and typos a bit quicker, and you get to see that there's a certain elegance that the syntax produces. I would assume my abilities with these three to be a bit average or a little above.

The ability to solve some coding problems by taking a step back, looking at what needs to be done, and going: "OK, if this is done, then this is going to happen, then we're going to do this, and take this to do that." Multiple times has this happened to me, and I'm sure every other developer could attest. Just taking a second to analyze what's happening, then attacking it from another point, with the satisfaction of it actually working being the best part.

8+ Months:

- ◆ **Back-end Development**
- ◆ **Laravel**
- ◆ **PHP**
- ◆ **MySQL**
- ◆ **JQuery**

This stack was all brought on at about the same time together. I'd say a good six months ago I was asked to look into some PHP, which led me to stumble into Laravel. Laravel then got mixed with MySQL, some JQuery, and a sprinkle of Ajax too. I am finding myself to very much like Laravel after the last six months. The eloquent models, helper methods, route naming, and a few other assistant libraries, have made using it as a back-end framework extremely satisfying. I am learning it as I go, so there are some bumps and hurtles, but it is making more sense the more it's used. The use of artisan to create controllers, models, and migrations is pretty crafty too. I'm still a little hesitant when running certain artisan commands, but comfort will come in all due time.

Prior Employment

2018 to 2021   **Lead Cook Countryside Country Club**
Assisting the Head Chef with daily duties of prep, organization, cleanliness, and the smooth operation of a kitchen and their crew.

2015 to 2018   **Line Cook Carrabba's Italian Grill**
Assisting in the daily routines of opening and operating a corporate kitchen for Carrabba's Italian Grill, located in St. Petersburg, FL. Duties including but not limited to scheduling, ordering, and organization of the kitchen.

2010 to 2015   **Kitchen Manager Carrabba's Italian Grill**
Responsible for the operations of my second multi-million-dollar kitchen for Carrabba's Italian Grill, located in Sarasota, FL, and again reaching record setting numbers. Duties including but not limited to scheduling, price watching and ordering for multiple deliveries on a weekly basis, cleanliness, organization, and continuous motivation for my staff.

2005 to 2010   **Kitchen Manager Carrabba's Italian Grill**
Responsible for the operations of my first multi-million-dollar kitchen for Carrabba's Italian Grill, located in Brandon, FL, reaching record setting numbers. Duties including but not limited to scheduling, price watching and ordering for multiple deliveries on a weekly basis, cleanliness, organization, and continuous motivation for my staff.

1997 to 2005   **Kitchen Assistant Carrabba's Italian Grill**
Assisting in the daily routines of opening and operating a corporate kitchen for Carrabba's Italian Grill, located in Clearwater, FL. Including but not limited to scheduling, ordering, and organization of the kitchen.