

## <CONTACT>

- 📞 (647) 974-9851
- ✉️ hello@norazheng.com
- in linkedin.com/in/norazheng
- 🌐 www.norazheng.com
- 🐦 @nuozheng
- 📍 Toronto, Ontario, Canada

## <SKILLS>

- HTML
- CSS / Sass / SCSS
- JavaScript
- jQuery
- React
- REST APIs, Ajax, Axios
- Firebase
- Git & GitHub
- Terminal
- Visual Studio Code
- Responsive design
- Web accessibility standards
- Pair / mob programming
- Project management
- Agile methodologies

## <EDUCATION>

### Juno College of Technology (formerly HackerYou)

2019  
Web Development Immersive  
Advanced JavaScript

### George Brown College

2017 - 2019  
Culinary Management & Nutrition

### The University of Hong Kong

2013 - 2017  
Bachelor of Social Sciences

# Nora Zheng

## WEB DEVELOPER



## <ABOUT ME>

I'm a results-oriented front-end web developer with a passion for crafting beautiful and user-friendly web applications. I leverage my previous experience as a food developer and diverse perspectives from traveling to 20+ countries to identify user requirements and create engaging interactions.

I'm an effective communicator and team player who thrives in fast-paced environments. Whether it's through technology or delicious food, I find success in creating experiences that put the user's needs at the core.

## <FEATURED PROJECTS>

### Zoltar Speaks

[Live Link](#)

[GitHub](#)

- A maze game built with React, REST API and Firebase
- Agency-style collaborative programming using Git and GitHub
- Responsive design in compliance with WCAG 2.0

### Metropolist

[Live Link](#)

[GitHub](#)

- Web app built using jQuery, REST API, HTML, CSS/SCSS
- Pair-programming using Git, GitHub for version control and Trello for project management
- Mobile-first responsive design

## <EXPERIENCE>

### Food Developer

Dec 2018 - Feb 2019

- Utilized R & D software such as Genesis to develop formula, prototypes and nutrition facts label in a culinary lab environment
- Managed the project from planning to delivery, coordinating team members while keeping track of work progress

### Line Cook

Feb - June 2019

- Increased efficiency and reduced food waste through research and testing various cooking methods
- Provided orientation and training to new recruits to ensure smooth operation and customer satisfaction