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<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



<AboutMe />

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.

<FeaturedProjects />

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