

# Ryan Jewell

## Contact Me

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## Links

 [LinkedIn](#) |  [Github Profile](#) |  [Portfolio](#)

## About

Looking for work and aspiring to be a junior front-end web developer, I have an associate of science degree in computer technologies from Great Bay Community College as well as a certificate from the University of New Hampshire for completion of the UNH Coding Boot Camp. Dedicated and methodical problem-solver with a passion for finding the most efficient code solutions and that frequently uses that mindset to solve problems in everyday life. Always ready to learn more as technology is ever changing. Open to being flexible whenever need be and interested in collaborating with team members to accomplish a goal. My strengths include creativity, teamwork, communication, logical thinking, and project development. I have acquired a diligent work ethic from working on a farm at a young age, obtaining a lot of knowledge of plants. Developed my cooking skills working in many different positions in the restaurant industry, as well as have some customer service and retail experience.

## Employment Experience

### Bakery Associate

Ginger Fox

Altitude Companies

2024

Stratham, NH

Learned many new baking skills and recipes practicing multi-tasking to work several positions. Helped out most stations in the bakery contributing with the team to create a smooth workflow.

#### Key Accomplishments:

- Managed the walk-in, freezer, double checked and signed orders then put away with consistent organization.
- Assisted in hot and cold prep as well as mixing, working with dough and baking.
- Made focaccia bread, blueberry muffins, frangipane, quiche and much more.
- Helped wash dishes as needed to ensure a safe work environment.
- Tended to knives often, kept all ingredients organized, shelves clean, as well as counters and walls polished to keep the bakery like new.

**Prep Cook****Laney & Lu****Altitude Companies**

Made healthy recipes from scratch with organic ingredients and superfoods.

**2023****Portsmouth, NH****Key Accomplishments:**

- Competently learned new cooking methods for the unique menu (elixirs, dehydrated food).
- Maintained a steady efficient pace to complete prep work.
- Baked gluten free muffins and donuts.
- Regular vegetable prep as well as shredding carrots/beets with a food processor attachment.
- Switched roles when necessary to help restock, bus or wash dishes.
- Regularly closed several areas of the kitchen diligently following checklist (back, dish).
- Kept the kitchen surfaces very clean and shining.

**Dish/Prep****Gibb's Garage**

Organized and kept dishes and the restaurant clean, assisted in food prep while attending college.

**2022****Portsmouth, NH****Key Accomplishments:**

- Washed dishes, kept order of them, and brought them out to their locations on time.
- Maintained cleanliness in the workplace.
- Cut vegetables and made dressings/sauces when necessary as well as other basic prep duties.

**Prep Cook****Barley House**

Worked as a team player to assist the front and back of the house wherever needed. Used planning and organizational skills to ensure that all stations were taken good care of. Made many complex recipes from scratch.

**2017-2019****North Hampton, NH****Key Accomplishments:**

- Efficiently made sausage from scratch as a weekly routine assigned to me.
- Crafted recipes including but not limited to stews, sauces, smoked meat, pizza, roasts, desserts.
- Worked with large cuts of meat to make burger from scratch, utilizing a heavy-duty grinder machine.
- Collaborated with prep team for ordering, and maintained organization of the kitchen's walk-in refrigerator, freezer, and dry storage.
- Wrote and completed the prep list with a sense of urgency.
- Worked efficiently in a team-based environment using strong communication skills to be productive.
- Progressed over several years to become an irreplaceable asset, eventually working as co-chef with a friend to keep efficient production and order. I focused on recipes, high priority prep, and training as my co-chef handled the logistics and management.
- Assisted in upgrading quality such as improving recipes, opening earlier, and therefore including my personal breakfast options.
- Flexible on a daily basis to assume varied roles when required to assist with dish, salad station, shucking oysters, fry station, bussing tables, basic maintenance, tending the restaurant herb garden, etc...

**Dishwasher***2015-2017***Country View Restaurant****Stratham, NH**

Worked in a fast-paced team environment to keep dishes clean and available to cooks.

**Key Accomplishments:**

- Managed the dish area well and stayed ahead of tasks, balancing order, and speed.
- Assisted in unloading the food truck into the walk-in.
- Cleaned efficiently and often.

**Prep/Dishwasher***2014-2015***Country Pride Restaurant****North Hampton, NH**

Worked in a low-key 24-hour truck stop restaurant as my first position in the restaurant industry.

**Key Accomplishments:**

- Washed dishes using a heavy-duty conveyor belt dish machine.
- Took a video-based certification course on food safety and learned the basic skills and safety required for kitchen work.
- Unpacked orders and put them away regularly, organizing the walk-in.
- Cooked soups, portioned vegetables, baked bread, and made dressings often.
- Kept the salad bar stocked frequently checking for freshness.
- Restocked all food at the buffet prepping necessary items and backups.
- Worked under little supervision without issues.
- Used a trash compactor to dispose of waste.

**Farmhand***2009-2015***WillowMist Grasses****Stratham, NH**

Assistant to the owner. Aided with a variety of tasks on an ornamental grass farm.

**Key Accomplishments:**

- Used a compact truck loader for digging/transporting heavier plants and moving dirt or mulch.
- Planted new grasses in rows using machinery or shovels.
- Cut back grasses in the fall using a hedge trimmer, dethatching with a pitchfork.
- Split grasses when needed using a reciprocating saw, or a specific hand tool when needed.
- Used knowledge of different varieties of plants (sizes, blooms, hardiness, and invasiveness to assist customers.
- Assisted in transportation and planting for customers.
- Basic maintenance, watering, weeding, mowing fields etc.

## Technical Coding Skills

JavaScript ES6+, CSS3, HTML5, SQL, Sequelize, NoSQL, Git, MongoDB, Mongoose, MySQL, Express, React, Node, PHP, jest, Handlebars, jQuery, Bootstrap, GraphQL, Apollo, Full Stack Development, Progressive Web Applications, C++, Python, Java, PBASIC, Bash

## Group Projects

Sheltr | [Repository](#) | [Deployed Site](#)

- **Summary:** A sample animal adoption website and PWA utilizing a database.
- **Roles:** Front-end developer, Design/Layout, Back-end developer
- **Tools:** HTML, CSS, JavaScript, Node, Express, Bootstrap, Mongoose, GraphQL, Bcrypt, Apollo, React, Stripe

SpillinBeans | [Repository](#)

- **Summary:** Recipe sharing app that allows users to create an account, recipes, and view other recipes.
- **Role:** Front-end developer, Design/Layout, Back-end developer
- **Tools:** HTML, CSS, JavaScript, Express, Handlebars, MySQL2, Sequelize, Bcrypt, Bulma

Lyrictionary | [Repository](#) | [Deployed Site](#)

- **Summary:** A website that searches for song artists, with the option of a song title or some lyrics (or both) to display the lyrics of the entire song. Each word will display several definitions for the user when clicked.
- **Role:** Front-end developer, Back-end developer
- **Tools:** HTML, CSS, JavaScript, local storage, API's

## Education

*December 2022*

**Certificate in Web Development**

**UNIVERSITY OF NEW HAMPSHIRE**

Durham, NH

*May 2023*

**Associate of Science in Computer Technologies**

**GREAT BAY COMMUNITY COLLEGE**

Portsmouth, NH

## Hobbies

- Hiking
- Biking
- Snowboarding
- Guitar
- Video games
- Cooking
- Collecting