Casey Hsu

Future Full Stack
JavaScript Developer

Contact

Address
Toronto, ON

E-mail
casey-hsu@outlook.com

My Portfolio

https://caseyhsu.me/

Programming Languages

JavaScript, HTML, CSS

Skills

Operating Systems:

Linux

Mac

Windows

Frameworks:

React

Angular

Express.js

Enthusiastic and hardworking graduate eager to leverage strong technical skills and passion for innovation to secure a challenging role in the tech industry.

Featured Projects

Menu Master Restaurant Management System
Role: Front-End Developer

- Collaborated in a team to develop a restaurant management system for small to medium-sized businesses.
- Developed the front-end using React, managing inventory, menu, and employee management.
- Simulated a year-long SCRUM project from project planning to implementation.

Weather Tracker Application
Role: Lead Developer

- Project Managed a team of three to design and implement a React application that fetches real-time weather data using the OpenWeatherMap API.
- Acquired skills in API integration, asynchronous data handling, and deployment.

SpaceX Launch Tracker
Role: Developer

- Developed an Angular application that tracks SpaceX launches, fetching data from the SpaceX API.
- Integrated detailed launch information for both upcoming and past launches.
- Focused on providing users with comprehensive and up-to-date launch details.

Employee Management System
Role: Developer

- Designed and implemented a MERN stack application to manage employees, departments, and roles within a company.
- Implemented secure login and authentication systems using Node.js and Express.

Education

2024-04	**Computer Programming and Analysis** *George Brown College - Toronto, ON* Dean's List: Recognized for academic excellence across all terms of the programming diploma program.

Work History

2022-05 - Current	**Chef** *Black Angus Steakhouse* • Worked efficiently under pressure to meet service deadlines and maintain high food quality standards. • Upheld high standards of food safety and cleanliness, ensuring compliance with health department regulations. • Collaborated with Executive Chef and kitchen staff to prepare and execute high-quality meals for lunch and dinner services.