

# Terence Hughes

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

## SOFTWARE DEVELOPER

Full Stack Web Developer experienced in Python with Flask and JavaScript with React based programming. With a background as both a chef and in restaurant management. I fell in love with code after realizing the power it has as a tool to bring ideas from a conceptual stage, into reality through practical, and creative solutions for solving real world problems. I believe communication, collaboration and work ethic are important skills when it comes to achieving success and I pride myself on possessing those skills.

## TECHNICAL SKILLS

Python with Flask, SQL, SQLAlchemy, JavaScript, React, Vanilla CSS, Bootstrap, JSON, Node.js, VCL(Github), HTML

## TECHNICAL PROJECTS

### Pocket Chef – [Github](#) | [Demo](#)

*Data compilation for food truck owners to keep track of their profits and expenses with chart visualizations.*

- Utilized React client-side application for a seamless front-end experience
- Developed Flask Restful-API back-end to handle data persistence and respond to fetch requests
- Implemented Bootstrap as a framework for CSS to establish a uniform look throughout the application
- Integrated Chart.js to create a practical physical display of data for the user experience

### Toon Rater – [Github](#) | [Demo](#)

*A website for sharing and voting on cartoons to see which cartoon is the most popular.*

- Developed the static HTML file establishing a platform to manipulate with JavaScript
- Created a db.JSON file that served as an API end-point for all fetch requests
- Styled the webpage using Vanilla CSS creating a pleasing aesthetic for the user
- Incorporated a JavaScript file, allowing for a more dynamic website and creating functionality for the web page

## EXPERIENCE

### Puttery, Manhattan, NY

01/2024 - Present

#### Kitchen Manager

- Oversee day-to-day kitchen operations in multiple departments, including the line, prep kitchen, and dishwashing areas.
- Delegate tasks among staff to ensure productivity and proper sanitation when handling food products, while also maintaining a clean environment and equipment.
- Communicate effectively to avoid confusion and ensure everyone is on the same page throughout the working day.
- Collaborate with front-of-house staff and managers to create the best possible experience for guests.

### Bar-Taco, Denver, CO

12/2021 - 1/2023

#### Sous Chef

- Created new menu items, incorporating diverse cultural flavor profiles for the menu to increase customer satisfaction.
- Managed a team of 10 cooks that included creating schedules and delegating responsibilities, resulting in improved kitchen efficiency and productivity.
- Demonstrated proper practices and methods when creating and serving meals to guests, teaching others how to achieve the same level of quality.

### Aurora Glazing, Denver, CO

01/2019 - 10/2021

#### Traveling Glazier

- Oversaw the installation and customization of high-end retail storefronts across the United States, showcasing a proven track record of precision and craftsmanship.
- Executed comprehensive on-site assessments.
- Implemented strategic solutions to optimize glass installations.

## EDUCATION

### Flatiron School, Denver, CO

8/2023 - 11/2023

Full Stack Web Development, Python with Flask and JavaScript program