

# Ugonna C. Asonye

## SOFTWARE DEVELOPER

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### SKILLS

**Languages:** Ruby, JavaScript, HTML, CSS, SQL, Python, Java, Javascript

**Frameworks/Libraries:** Ruby on Rails, React.js, Bootstrap

**Databases/Tools:** Postgres, APIs, Node/npm, Git, GitHub

### CODING PROJECTS

**Capstone Project - will build a full-stack web app as a final project incorporating the following technologies:**

- Backend RESTful API using MVC architecture built with Ruby on Rails.
- Frontend single page application built with npm, webpack, React.js, Bootstrap.
- Secure authenticated user profiles using JSON web tokens.

### EDUCATION

**Actualize Coding Bootcamp | Certificate in Full-Stack Web Development** **May 2023 - September 2023**

A four-month full-stack web development bootcamp. Core technologies included Ruby, Rails, JavaScript, and React.js. Special emphasis on API-driven development, version control with Git, professional tooling, team collaboration, and continual learning.

**Amherst College | Bachelor of Arts in German, Concentration in Computer Science** **September 2018 - May 2023**

### EXPERIENCE

**Goldfish Swim School Wicker Park | Swim Instructor/Lifeguard** **April 2023 - June 2023**

- Monitored a swimming pool of up to 60 people using lifeguard best practices
- Taught up to four children at a time the basics of swimming such as kicking and holding breath underwater
- Used best practices while teaching to ease up deck lifeguard duties by making sure no kid fell in while teaching

**Lettuce Entertain You Enterprises, Beatrix Streeterville | Prep Cook** **June 2022 - August 2022**

- Learned a variety of skills including food preparation, knife skills, and making dressings from scratch to become an effective team member
- Communicated effectively with 5+ staff members per shift to keep the back of house running smoothly
- Planned ahead on the job to streamline working efficiency by prepping ingredients for future recipes