

Fraser Kennedy

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GitHub: <https://github.com/Ydennekrf>

LinkedIn: www.linkedin.com/in/ydennekrf

Portfolio: <https://ydennekrf.github.io/Mega-L/>

Summary

Back-end focused web developer using my food and beverage background to focus on efficiency and data flow. Earned my certificate in full stack web development from University of Toronto's school of continuing studies, where I've been able to complement my self learning with skills in JavaScript, node.js, and React. Known for being a fast learner with a strong work ethic, which has developed into a high standard for efficient and clean code. Every project I am involved with my aim is always to develop code with the future in mind, allowing for ease of future development. I am eager to test my skills and expand my abilities within a quality first team.

Projects

Grocery List App.

Github url: <https://github.com/Ydennekrf/Grocery-List>

Deployed app: <https://just-acorn.herokuapp.com/>

Summary:

With a team of 4 created a light weight app with a login/signup to create a compiled grocery list that would send the user the list as a text message

Role:

Backend routes and database structure

Technology:

Node.js HandleBars SQL Express Twilio

Zelda Travel App

Github url: <https://github.com/Ydennekrf/Zelda-Travel-App>

Deployed App: <https://ydennekrf.github.io/Zelda-Travel-App/>

Summary:

This lightweight app uses 3rd party api's such as ticketmaster to search for a city render a map with points of interest and upcoming events.

Role:

All javascript and implementing the api calls.

Technology:

LeafletJS ticketmaster api JavaScript Tailwinds CSS

Skills

- JavaScript
- React
- Express
- Node
- MongoDB
- ORM
- MVC
- HTML
- CSS
- MERN
- SQL
- GitHub
- PWA

Work experience

Project Manager - 2020-2021

Canal side soda - Grimsby, ON

- Created Inventory management system using excel
- Managed team of 5 people
- Built the product selection up from 3 brands to 10 brands

Head Chef/Kitchen Manager - 2020

Regulars Bar - Toronto, ON

- Managed team of 6 staff
- Created new menu that increased food sales by 15%
- Work was cut short due to covid

Head Chef/Kitchen Manager - 2018-2020

Bandit Brewery - Toronto, ON

- Designed new menus every 3 months based on seasonal offerings
- Led a team of 15 staff members
- Increased food sales by 70% in my first 3 months

Sous chef - 2018

Mercatto Restaurant - Toronto, ON

- Reduced order times by 10% in a busy restaurant.
- Placed daily orders for all food items
- Created weekly features using seasonal products

Head chef - 2017 - 2018

The swan - Toronto, ON

- Increased food sales by 20% in a small 40 seat restaurant
- Managed a team of 5 people

Sous chef - 2014 - 2017

Brassaii - Toronto, ON

- Managed a line of 10 staff in a 300+ seat restaurant
- Maintained an average check of over \$65 per guest

Education

Full Stack Web Development Bootcamp Certificate

University of Toronto SCS - Toronto, ON

May 2022 to August 2022

Culinary Management in Business Diploma

Fleming College - Peterborough, ON

2008 to 2010

Mechanical Engineering Technology Certificate

Niagara College - St. Catharines, ON

2005 to 2007