

AR

ALEXANDER ROTH

FULL-STACK DEVELOPER

913.206.8721
@ alexander.c.roth@outlook.com

SUMMARY OF QUALIFICATIONS

- Solid foundational knowledge of designing and developing full-stack web applications using .NET framework.
- Management experience in a fast-paced environment, using problem solving skills to resolve staff and customer issues.
- Proven ability to pay close attention to detail to ensure effective completion of tasks.
- Over ten years of experience working in customer service, continually developing and honing the ability to work with a diverse group of individuals and address customer needs.

TECHNOLOGY SNAPSHOT

Front End:	HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap
Middle Tier:	Visual Studio, C#.NET
Back End:	ADO .NET, SQL, SQL Server, SSMSE

INDEPENDENT DEVELOPMENT PROJECTS

- **Personal Site:** www.alexcroth.com
- **Pet Project:** Created a mostly HTML/CSS/Javascript online Portfolio for "Breath of Fresh Hair KC" to give users a solid overview and examples of services provided. Along with pictures and detailed info on those services.
- **U Store:** Created a secure application for managing product data. Application is built to simulate an online store front with a shopping cart. Administrators have the ability to manage product, category and vendor data.
- **Final Project:** Created a secure data-driven ASP.NET MVC application from design through deployment for managing the tracking and organization of hardware and software within a company. Administrators have the ability to manage employee, department data and all details relating to assigned hardware and software.

EDUCATION AND TRAINING

Centriq Training – Leawood, KS
Full-Stack Web Developer Program

April 2018 – Present

Core Competencies:

- MVC Framework
- Trouble Shooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)
- Website Deployment
- Pair Programming
- Code Review

PROFESSIONAL EXPERIENCE

Buffalo Wild Wings – Overland Park, KS ; Belton, MO; Topeka, KS

Nov 2006 – Feb 2018

Operations General Manager

- Managed 50-60 employees and department managers.
- Oversaw the store budget and P&L sheets, managed all spending and expenses. Directly responsible for overall store performance in all metrics.
- Worked with other companies and organizations for fundraising and marketing opportunities. Ex: Boys and Girls Club, Web.com golf tournament, Alex Smith Football Camp, Scheels Sports Complex, multiple high schools in the Blue Valley District.
- Oversaw the training and development of all team members and directly responsible for their success.
- Addressed customer complaints/issues/problems.
- Wrote schedules for the Management staff.

Assistant General Manager/Kitchen Manager

- Direct report of the full kitchen staff (10-15 employees) and Shift Managers.
- Created and managed inventory sheets and ordering pars for all food items in the restaurant.
- Responsible for all training and development of the kitchen staff and shift managers.
- Responsible for all Food Cost of Goods.
- Addressed customer complaints/issues/problems.
- Wrote employee schedules for the Kitchen staff.

Front of House Manager

- Direct report of the entire service staff (Servers, Bartenders, Cashiers, Greeters).
- Created and managed inventory sheets and ordering pars for all alcohol in the restaurant.
- Responsible for all training and development of the front of house staff.
- Responsible for all Alcohol Cost of Goods.
- Wrote employee schedules for front of house staff.
- Addressed customer complaints/issues/problems.

Shift Leader

- Supported Management team in proper execution of the shift.
- Managed staff and customer interactions during a shift.
- Supported employees with their specific jobs to ensure things were done in a timely manner.

Wing Certified Trainer

- Responsible for the training of all new employees within the kitchen department.
- Taught new employees product specifications and proper food safety techniques.
- Traveled to other restaurant locations to assist in training for new store openings or re-training of staff.

Kitchen Team Member (Cook)

- Cooked all tickets to order and prepped food for the day.
- Executed proper food safety and food handling techniques.
- Worked as a team to get all orders out in a timely manner.