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|  |  | Image result for PHONE symbol913.206.8721 |
|  |  | Image result for email symbol[alexander.c.roth@outlook.com](mailto:alexander.c.roth@outlook.com) |
|  |  |  |
|  | **AR** | **Alexander Roth** |
|  |  | **FULL-STACK DEVELOPER** |
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| **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

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| **INDEPENDENT DEVELOPMENT projects** |
| * **Personal Site**: [www.alexcroth.com](http://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**

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| **Centriq Training –** Leawood, KS | ***April 2018 – Present*** |
| *Full-Stack Web Developer Program* | |
| **Core Competencies:** | |
| * MVC Framework | |
| * Trouble Shooting & Debugging | |
| * Source Control | |
| * Agile/Scrum (Created Team Project) | |
| * Website Deployment | |
| * Pair Programming | |
| * Code Review | |

**Professional experience**

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| **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. | |