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|  |  | Image result for PHONE symbol913.227.4688 |
|  |  | [alexander.c.roth@outlook.com](mailto:alexander.c.roth@outlook.com) |
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|  | **AR** | Image result for email symbol**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. * Problem Solving- As a Manager in a fast paced environment quick thinking and problem solving was a MUST! Over time I was able to hone my skills as a problem solver to resolve any store/employee/customer issues. * Attention to Detail- During my time managing the budget and inventory numbers I learned very quickly that misspelling or misplacing digits in a budget or inventory sheet can have a big effect on the bottom line of the store, which in the eyes of the company shareholders was the end all be all. Proper typing and entering was also crucial to making sure you had an accurate snapshot of the stores performance for future reference, be it creating pars for ordering or forecasting future store performance. * Resolving Customer Issues- As with any business within the service industry customer relations was a big part of every position I’ve held. I’ve had to read and react to many different kinds of customers and issues and make sure that whatever the outcome the customer left satisfied. |

**Technology Snapshot**

**Front End:** HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap

**Middle Tier:** Visual Studio, C#.NET

**Back End:**

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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 | |
| * Professionalism, Teamwork, Problem Solving & Effective Communication | |

**Professional experience**

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| **Buffalo Wild Wings** – *Overland Park, KS*  *Belton, MO*  *Topeka, KS* | ***Dates: Nov 2006-Present*** |
| *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. * Dealt with any 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 COG’s (Cost of Goods) * Dealt with any customer complaints/issues/problems * Wrote employee schedules for the Kitchen staff   *FOH (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 COG’s * Wrote employee schedules for entire FOH * Dealt with any 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   *WCT( Wing Certified Trainer)*   * Responsible for the training of all new employees within my department (kitchen) * Taught new employees product specifications and proper food safety techniques. * Used those skills to travel to other stores and help train with either new store openings or re-training of old staff.   Kitchen Team member(Cook)   * Cooked all tickets to order and responsible for all food prep for the day. * Executed proper food safety and food handling techniques. * Worked as a team to get all orders out in a timely manner | |
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