Andrew RUSSELL

www.coderfoundry.com/andrewrussell

FRAMEWORKS & PROGRAMMING LANGUAGES

HTML5 CSS3 JavaScript/ES6 JQuery Bootstrap .NET C# MVC ASP.NET

SQL & Bash

LINO

Xamarin WebAPI

CODER

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the candidate and has not been independently verified by Coder Foundry, LLC.

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EDUCATION

University College Dublin, M.A. Anglo-Irish Literature & Drama *Dublin, Ireland* · 2009

Kean University, B.A. Theatre

Union, NJ · 2008

PROFESSIONAL EXPERIENCE

Coder Foundry, Web Software Engineer

Kernersville, NC · October 2019–December 2019

- Created three primary projects, including:
 - A portfolio site using C#, MVC, HTML5, CSS3, BOOTSTRAP, JS & jQuery.
 - A Financial Portal implemented in three phases. Phase 1: an MVC Web Application, Phase 2: a Web Service that utilizes Swagger and Swashbuckle for integrated testing, Phase 3: A cross platform Xamarin Mobile Application.
 - Fully designed and developed a multi-functional issue tracker web application, implementing enhanced roles & security, which also used a Code First Relational database designed and modeled in SQL Server. Technologies used include: .Net Framework v. 4.6.1, MVC5, C#, LINQ, SQL, Entity Framework, jQuery DataTables.

Tex & Shirley's Family Restaurant, General Manager

Greensboro, NC · December 2018–July 2019

- Orchestrated positive customer experiences at all stages by overseeing every area of restaurant operations. Set schedules for 40 staff by planning and designating shifts and hours.
- Reviewed pricing and ordered food ingredients, kitchen appliances and supplies.
- Maintained high standards of food quality by reviewing shipments, overseeing preparation and monitoring food safety.

Sushi Republic/Tampopo Ramen & Hibachi, General Manager Greensboro, NC · April 2014–July 2018

- Prepared restaurant business plan by reviewing demands, analyzing competitors and developing projections for sales and finances.
- Hired and managed all kitchen staff.
- Oversaw food preparation and monitored safety protocols.