

Austin PEARSON

www.coderfoundry.com/austinpearson

FRAMEWORKS & PROGRAMMING

LANGUAGES

HTML5
CSS3
JavaScript/ES6
JQuery
Bootstrap
.NET
C#
MVC
ASP.NET
SQL & Bash
LINQ
Xamarin

WebAPI

CODER

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

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PROFESSIONAL EXPERIENCE

Coder Foundry, Web Software Engineer

Kernersville, NC · July 2019–September 2019

- Created three primary projects, including:
 - 1. A portfolio site using C#, MVC, HTML5, CSS3, BOOTSTRAP, JS & jQuery.
 - 2. 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.
 - 3. 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.

HARPER General Contractors, Water Treatment Specialist Greensboro, NC · February 2019 – July 2019

- Junior site supervisor; oversaw the worksite for efficiencies and time management.
- Installed and repaired water lines, valves, meters and pumps.
- Updated lift stations.

IBEW, Electrical Apprentice

Greensboro, NC · March 2018–January 2019

- Prepared reports on safety measures and daily plans.
- Assisted in the maintenance and installation of electrical systems including cable, lighting systems and conductors.

Takeout Carolina, Assistant Manager

High Point, NC · October 2016–January 2018

- Collaborated with the Executive Chef to analyze and approve all food and beverage selections.
- Efficiently resolved problems or concerns to the satisfaction of all involved parties.
- Exhibited thorough knowledge of foods, beverage, supervisory duties, service techniques, and guest interactions.
- Communicated well and used strong interpersonal skills to establish positive relationships with guests and employees.
- Managed the food and produce receiving process with 100% accuracy.