Christian LAnoue

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**I am an intuitive and self-aware Full Stack Web Developer who is adaptable to any work environment. I have immeasurable communication and organization skills matched only by my skills in programming. Ambition and resourcefulness propelled me rapidly into leading management and mentor roles at all of my previous companies.**

# Skills Summary

**HTML, CSS, JavaScript, jQuery, Ruby, Ruby on Rails, Ajax, Axios, Git, GitHub, React, Node, Express, Mongoose, PostgreSQL, MongoDB, Python**

# Experience

## General Assembly

## Student | August-November 2017

* **12-week, 500 hour full-time and full-stack web development program providing experience with the latest front-end and back-end programming languages, tools, and methodologies.**
* **HTML5, CSS3, JavaScript, jQuery, PostgreSQL, MongoDB, Ruby, Ruby on Rails, Node.js, React.js, Rspec, Git, Git Hub, Agile/Scrum, Wire Framing, User Stories, Requirements Planning, and test-driven development.**
* **Developed a portfolio of individually and collaboratively focused in-class projects.**

## Dark Matter Audio Productions

### **Owner/Audio Engineer | July 2014-Present**

* **Owned and operated a live sound and live recording/mixing company**
* **Worked with over 500 of the biggest artists and bands in the DMV area**
* **Ran live sound and monitors at some of the most popular venues including Black Cat and Gypsy Sally’s.**

## Guitar Center

### **Sales & Training Manager | October 2009 – May 2014**

* **Managed sales and training for a sales staff of up to 35 people**
* **Coached on communication, sales tactics and goals, POS/Software, Guitar/Amp/Pro Audio/Drum knowledge**
* **Daily operations for a $10 million business**
* **Financial and equipment transfers between 250+ store locations.**
* **Regularly changing merchandising plans to spotlight items in struggling categories, confirming and fulfilling online orders, e-mail correspondence with online order customers, and vendor training.**

**Restaurant Industry**

**Chef | June 2001 - October 2012**

* **Started professionally cooking at the age of 18**
* **By 20, I was head chef of my own kitchen**
* **Began to pursue higher end restaurants and became a Sous Chef after one year**
* **Inventory, Shipping/Receiving, P&L’s, Team Building/Management, Time Management**

# Education

## General Assembly | August- November 2017