

Johnny Cao | Software Developer

Elmhurst, IL
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Motivated software developer with a strong foundation in full-stack development, gained through a comprehensive bootcamp with General Assembly. Adept at building dynamic and responsive web applications using modern technologies. Seeking to leverage my skills and passion for software development in a challenging and growth-oriented role.

TECHNICAL SKILLS

- JavaScript
- React
- Node JS
- Express JS
- Python
- HTML & CSS
- SQL & PostgreSQL
- RESTful Services/APIs
- Flask
- Git & GitHub
- Django
- MongoDB

EDUCATION

- **General Assembly**
Full-Stack Software Engineering Bootcamp
- **Central Michigan University**
Bachelor of Applied Arts

ADDITIONAL SKILLS

- **Hard Skills:** JavaScript, React, Node JS, Express JS, MongoDB, HTML & CSS, Git & GitHub, RESTful Services/APIs, SQL & PostgreSQL, Python, Django, Flask
- **Soft Skills:** Data analysis, communication, problem-solving, teamwork, project management, adaptability
- Completed 500+ hours of expert-led instruction in JavaScript, MongoDB, Node, React, and hands-on learning of web and mobile application fundamentals using the industry's most in-demand technologies.

PROFESSIONAL EXPERIENCE

GG's Chicken Shop

General Manager / Chef de Cuisine

Chicago, IL

05/2022-05/2024

- **Managed** the opening and daily operations of a successful restaurant, including staff hiring and training, inventory management, and customer service, resulting in a 15% increase in customer satisfaction.
- **Coordinated** cross-functional teams during peak service hours, ensuring seamless operations and high customer satisfaction.
- **Led** a team of 30+ employees, fostering a collaborative and productive work environment.
- **Developed** and executed food cost strategies that increased profitability by 25% within the first year.

Etta

Chicago, IL

Executive Sous Chef

07/2020-05/2022

- **Assisted** in the launch and operational success of a new restaurant, coordinating with vendors and contractors to ensure timely completion of projects.
- **Supervised** kitchen operations and maintained high standards of food quality and safety, achieving a 95% health inspection score.
- **Trained** and mentored junior chefs, enhancing team skills and efficiency.
- **Collaborated** with the management team to design seasonal menus.

Somerset

Executive Sous Chef

Chicago, IL

08/2017-06/2020

- **Managed** daily kitchen operations, including menu planning, inventory control, and staff scheduling.
- **Spearheaded** the development of a new menu concept, contributing to a 10% rise in customer footfall and positive reviews.
- **Orchestrated** special events and private dining experiences, contributing to a 18% increase in revenue.
- **Analyzed** sales data to identify popular menu items, leading to a 12% increase in overall sales.