JOSHUA CHEUNG
FULL STACK DEVELOPER

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SUMMARY

Full Stack Developer transitioning from hospitality; enjoying the creative process of building an idea from the ground up, first with food and now with code. I enjoy building products that are clean and easy to use, bringing meaning and convenience to a users' life.

SKILLS

- **LANGUAGES:** JavaScript, Ruby, HTML, CSS, PHP. Python
- **FRAMEWORKS, LIBRARIES, AND ENVIRONMENTS:**
  NodeJS, ReactJS, Ajax, Express, EJS, jQuery, Bootstrap, ActiveRecord, Rails, SASS
- **TESTING:** Storybook, Cypress, RSpec, Jest, Mocha, Chai
- **SYSTEMS AND DATABASES:** SQL, Git
- **SPOKEN LANGUAGES:** English, Cantonese and Mandarin

PROJECTS

Something.AI
A chat application that enables human-like conversation with fully animated AI characters.
Tech Stack: React, Three.js, Express, Node, PostgreSQL, Sequelize, GPT-3(OpenAI),
Google Language Api

WOODS - Resource Wall
A Web App that users can store and view helpful resources and allow for quick access to the site
Tech Stack: PostgreSQL, Node, Express, Ejs

Interview Schedule
React based project to create meetings for students to connect with mentors in real-time
Tech Stack: React, Axios, Classnames, Normalize, Storybook

Tweeter
Twitter clone app with AJAX
Tech Stack: Express, jQuery, Node

Tiny App
RESTful URL Shortening service
Tech Stack: Express, Node

EDUCATION

April 2022 - Current   *Lighthouse Labs*   Vancouver, BC
- Full-Stack Web Development Diploma

Sep 2018 – Dec 2021   *BCIT*   Vancouver, BC
- Applied Web Development Certification Program

Sept 2007 – Sept 2008   *Vancouver Community College*,   Vancouver, BC
- Diploma in Culinary Arts program.
- Intensive, practical training in classical French and fine-dining cuisine, cost control, menu planning, restaurant operation and fine dining service.

EMPLOYMENT

July 2017 – Apr 2022   Westin Bayshore Vancouver Hotel   Vancouver, BC
First Cook
- Lead a team of 10 Jr Cooks to ensure that quality and consistency was maintained.
- Crafted and designed seasonal menus for both a la carte and banquet services .
  Keeping in mind needs for general and individual dietary needs.

Jan 2014 – July 2017   Fairmont Vancouver Airport Hotel   Richmond, BC
Second Cook
- Prepare, cook and service all food items for a la carte and/or buffet menu according to hotel recipes and standards.