


JOSHUA CHEUNG

FULL STACK DEVELOPER  joshuacycheung.com

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 Richmond, BC

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

Dog Hotel

UX/UI App design project. An app that is provided by a dog abroad service provider to dog owners. Allow dog owners to track their dog daily activities with real time chat, live cam and daily report.

[Case Study file](#)

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

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.