

Conner Krenzer

Sous Chef | Line Cook

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TECHNICAL SKILLS

Front End: React.js, Redux, Hooks, Context API, Jest, Cypress, Yup, Axios, JavaScript, HTML, CSS

Back End: Node.js, Express, SQL, Vercel, Heroku

PROJECTS

Pizza Order Form, *Full Stack Developer* - React

[GitHub](#)

- Built a dynamic pizza ordering form **in React**, using **Yup for real-time validation** to enforce input accuracy and maintain **data integrity**.
- **Implemented seamless navigation with React Router**, enabling natural page transitions between home and order screens to enhance user experience and accessibility.

Authentication and Testing Sprint Challenge, *Back End Developer* - Express | Node

[GitHub](#)

- **Engineered a secure authentication system, utilizing bcryptjs** for password hashing and **JSON Web Tokens** for authorization, reducing unauthorized access incidents.
- Developed and integrated **middleware-based access control**, preventing unauthorized **API** requests and ensuring only authenticated users can access **protected endpoints**.
- Designed and executed comprehensive **API test suites using Jest**, achieving 100% test coverage for authentication and authorization endpoints, ensuring system reliability.

EXPERIENCE

Student | BloomTech |

2023 - present

- **Developed full-stack web applications** by leveraging **JavaScript, React, and Node.js**, implementing responsive UI components, managing state with **Redux**, and optimizing front-end performance.
- **Engineered and deployed RESTful APIs** using **Express and SQL** databases, designing efficient database schemas, writing complex queries, and ensuring data integrity through migrations and seeds.
- Implemented **authentication and security** best practices by integrating **JSON Web Tokens (JWT), bcrypt hashing**, session management, and protected routes to secure user data.
- Conducted rigorous testing and debugging using **Jest, React Testing Library, and Supertest**, writing unit and integration tests to validate application performance and reliability.

Sous Chef, Line Cook | Michelin-Recommended | Country Clubs | Restaurants |

2013 - 2024

- Led a team of 5+ chefs in a high-pressure environment, increasing efficiency by **optimizing workflows** and implementing process improvements.
- Implemented operational improvements that **reduced prep time by 20%** by analyzing inefficiencies and streamlining kitchen processes, reflecting performance optimization in **engineering**.
- Resolved real-time operational issues under high-stakes conditions, ensuring seamless service and demonstrating **problem-solving skills** comparable to **debugging production incidents**.
- **Executed opening and closing procedures**, ensuring kitchen compliance with safety standards and improving operational readiness.
- **Optimized weekly kitchen ordering**, reducing food waste by 15% and controlling costs through inventory management

EDUCATION

BloomTech *Student of the Full Stack Web Development Program*

2023 - present

Culinary Institute of America, *Associates of Culinary Arts*