CALEB HORNER

SOFTWARE DEVELOPER

CONTACT

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LINKEDIN - /CALEB-HORNER

GITHUB - /CMHORNER

PROFILE

I am enthusiastic and enthralled with coding, thrilled with the prospect of each new avenue and learning experience. I will fit seamlessly into any great company culture and work to be both a leader and a quality team player. I have great passion for fun people, interesting projects and the pursuit of perfection.

SKILLS

- Ruby on Rails
- HTML
- CSS
- JavaScript
- Bootstrap
- 5+ years Leadership
- Human Resources
- Creative Problem Solving
- Budget Management
- Focused, Enthusiastic Teamwork

EXPERIENCE

STUDENT, CODE IMMERSION PROGRAM

TECH TALENT SOUTH | AUG 2017 - OCT 2017

- -Focus on Entry level understanding of multiple front-end and back-end programming languages including Html, CSS, Bootstrap, Javascript, with a focus on Ruby and Rails as a framework. At https://tradeapp-cmj.herokuapp.com/ there is a working example of one app, a simple stock app using an API and Devise.
-Gained experience with AWS, API keys, Git and Heroku
-Emphasis on problem-solving, decision-making and industry standards

MARKETING COORDINATOR/CUSTOMER SERVICE

QUEENSBORO SHIRT CO. | SEP 2016 - AUG 2017

- -Respond to customer issues rapidly by phone, online chat or email
-Contribute to online social media marketing campaign
-Manage all customer issues through Facebook campaign
-Create unique copy for email campaigns on a weekly basis

FOOD AND BEVERAGE DIRECTOR/EXECUTIVE CHEF

HOLIDAY INN HISTORIC DOWNTOWN CHARLESTON | DEC 2013 - AUG 2016

- -Began as line cook in 2013, moved to Sous Chef and by 2014 was working as the Executive Chef and Food and Beverage Director of the hotel
-responsibilities covered all food and beverage related activities of the hotel, from rooms to amenities to restaurant
-responsible for all Human Resources within the restaurant
-developed all hiring, training and procedural SOPs for the restaurant
-responsible for inventory and budget of restaurant and bar. Managed to bring a restaurant that was running at a 42% food cost down to a 31%vfood cost in nearly 3 months and continually maintain similar numbers.
-worked to limit turnover and raise retention by modernizing our staff communication pipeline and kitchen operations

EDUCATION

ASSOCIATE OF ARTS

TRIDENT TECHNICAL COLLEGE . CHARLESTON, SC