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Linkedin

GitHub

Portfolio

Cody Harris

PROFILE

Software developer and history enthusiast in the Pacific Northwest working towards learning more about technology that builds and continues to grow. Demonstrative in Django Framework, and .NET Framework implementing Python, C#, JavaScript, CSS, SQL, and certainly HTML.

Technical Highlights:

- Agile/Scrum Methodology
- Python
- C#/MVC/Entity Framework
- SQL/MySQl
- HTML
- CSS
- Bootstrap
- JavaScript

PROGRAMMING EXPERIENCE

- Python – Created applications using Python 3.9 and Tkinter for a phone book that saves contact's name, phone number and email address in a database that allows the user to update and delete previously stored entries; file transfer utility that copied all files at a given path that had been created or modified in the past 24 hours to a remote location.

- ASP.NET MVC – Team development project in building software designed for a theater company to manage its website content. I developed a model for rental request objects within an accordion using BootStrap. Implemented a time remaining and time till start from user input. Rental requests with later start dates were moved towards the bottom of the page.

EDUCATION

The Tech Academy, Portland OR

- Intensive, boot camp-style training with more than 900 hours of instruction and hands-on work in:

Fundamentals of ComputerScience,HTML/CSS,JavaScript,C#,Python,ASP.NET,web
application development,object-oriented programming,Agile/Scrum,source
control,relational database design management,SQL programming and more.

Work History

Nong's Khao Man Gai, Portland OR — *Kitchen Manager*

March 2014 - October 2019

· Monitor food preparation methods, portion sizes, and garnishing and
presentation of food to ensure that food is prepared and presented in an
acceptable manner.

· Count money and make bank deposits.

· Coordinate assignments of cooking personnel to ensure economical use of food
and timely preparation.

· Order and purchase equipment and supplies.

· Monitor compliance with health and fire regulations regarding food preparation
and serving, and building maintenance in lodging and dining facilities.

· Schedule and receive food and beverage deliveries, checking delivery contents
to verify product quality and quantity.

· Maintain food and equipment inventories, and keep inventory records.