

# Daniel Moore

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## Skills

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HTML/JAVASCRIPT/MYSQL/REACT/MONGODB/NEXT.JS

## Applications

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### UPPER LEVEL KICKS

- This web page consolidates data from multiple sneaker resell websites and utilizes the Sneaks-API. I also use a direct twitter feed as well as firebase for authentication.
- Github: <https://github.com/wron1/upper-level-kicks>
- Live App: <https://upperlevelkicks.net>

### GOOGLE BOOK SEARCH

- This web application utilizes the google books API to recreate a google book search page. Viewing books along with saving and deleting books is possible.
- Github: <https://github.com/wron1/google-book-search>
- Live App: <https://reactappbooksearch.herokuapp.com>

## Programming Experience

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- I have 1+ years working with React/Javascript/MySQL
- My portfolio displays all of my prominent projects <https://danielmooreportfolio.com>
- All of my projects can be found here <https://github.com/wron1>

## Education

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BM | CALIFORNIA STATE UNIVERSITY FULLERTON 2015 - 2020

FULL STACK WEB DEVELOPER CERTIFICATE | UNIVERSITY CALIFORNIA RIVERSIDE 2021-2021

## Work Experience

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### OFFICE ASSISTANT | RIVERSIDE COUNTY PHILHARMONIC

- I worked with the Riverside County Philharmonic for 2 years helping them with a various amount of their day to day needs as an organization.
- I also helped them build their website and worked very closely with the Executive Director at the time managing styling and functionality.
- A majority of my time was dedicated to doing office work for the Executive Director at the time. I would proofread documents and print out fliers.
- Long work hours are not a problem for me as many days I would be working for 10 or more hours at a time.

### FOOD INDUSTRY

- I worked at Dickey's Barbecue in the Riverside Plaza for 8 months.
- I was the front-man Block/shift lead who would take orders and prepare food. I would also ensure that everything was going smoothly in the restaurant while the manager was away.
- Training new employees and generally having knowledge of every job was necessary to keep the restaurant running at full capacity.