

JACQUELYN AIMEE OLSON

Front-end developer with interest in design and user experience. Always learning, always helping others learn, and knowing both can happen simultaneously.

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EDUCATION



JUN 2018
APR 2018

Grand Circus Detroit, MI

Front End Bootcamp

Worked in a group of four to make a match-two card game in HTML, CSS & JavaScript / jQuery.

<https://github.com/devjaq/matching-game>

Currently independently developing a simple RPG-style game in jQuery.

<https://github.com/devjaq/dev-quest>

Worked in a group of three to make a movie-search application using The Movie Database API

<https://github.com/NicholasDuFour/angularproject>

DEC 2012
AUG 2010

Macomb Community College Clinton Twp, MI

Associate of Applied Science in Culinary Arts

Associate of Applied Science in Restaurant Management

APR 2010
SEP 2008

Oakland University Rochester Hills, MI

Coursework in Computer Engineering

TECHNICAL SKILLS



HTML & CSS	JavaScript	JSON	Test Driven Development
Git / Github	PostgreSQL	NodeJS	Algorithms & Data Structures
Visual Studio	jQuery	Sass	Pair Programming

PROFESSIONAL EXPERIENCE



APR 2018
OCT 2015

Reising Ethington P.C. Troy, MI

Administrative Assistant

OCT 2015
MAR 2015

Reising Ethington P.C. Troy, MI

Receptionist

Assisted attorneys with preparation and filing of various forms and documents with the United States Patent and Trademark Office.

Transcription, proofreading, and compilation for Cases and Materials on Patent Law Including Trade Secrets (American Casebook Series) 7th Edition.

Fire Safety Officer: Direct, supervise, and coordinate company high-rise fire evacuation.

Training and management of a high-school co-op student working with our office.

MAR 2015
JAN 2013

MGM Grand Casino Detroit, MI

Culinary Utility

Work high profile events such as the American Express Black Card Auto Show Event with Wolfgang Puck.

Execute food preparation for Guests as noted by the Banquet Event Order.

Prepare decorative fruit, cheese, charcuterie, and crudité platters.