

JACQUELYN AIMEE OLSON

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I am a developer with passion for what I do and the drive to always keep learning. I am currently studying front end development at Grand Circus Detroit, but I have an eclectic background which has taught me a unique skill set. I learned attention to detail at a patent law firm, teamwork as a cook, and the ability to work under pressure in both. I'm looking for opportunities as an entry-level developer where I will have chances to learn from and work with more experienced mentors.

EDUCATION

Grand Circus Front End Bootcamp Detroit, MI APR 2018 – JUN 2018

Projects include:

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

Macomb Community College, Clinton Township, MI AUG 2010 – DEC 2012

Culinary Arts

Restaurant Management

Oakland University, Rochester, MI SEP 2008 – JUN 2010

TECHNICAL SKILLS

- HTML & CSS
- Test Driven Development
- Git / Github
- JavaScript
- jQuery
- JSON
- NodeJS
- SQL
- Sass

PROFESSIONAL EXPERIENCE

Administrative Assistant OCT 2015 – APR 2018

Receptionist MAR 2015 – OCT 2015

Reising Ethington P.C., Troy, MI

- Assist 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.

Culinary Utility JAN 2013 – MAR 2015

MGM Grand Casino, Detroit, MI

- 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.