

JACQUELYN AIMEE OLSON

JavaScript / PHP developer with interest in design and user experience. Always learning, always helping others learn, and knowing both can happen simultaneously.

I learned **teamwork** in a professional kitchen, **attention to detail** in a patent law office, and how to **work under pressure** in both.

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SKILLS

{ }	HTML & CSS	Git / Github	jQuery	Visual Studio Code
	JavaScript	AngularJS	NodeJS	WordPress
	PHP	PostgreSQL	Sass	Test Driven Development

EDUCATION

	JUN 2018 APR 2018	Grand Circus Detroit, MI <i>Graduate of JavaScript / Front-End Bootcamp</i> <ul style="list-style-type: none">Developed a simple RPG-style game in HTML, CSS, & JavaScript / jQuery.Created a movie-search application using The Movie Database API in HTML, CSS, & AngularJS.Created a match-two card game in HTML, CSS, & JavaScript / jQuery.
	DEC 2012 AUG 2010	Macomb Community College Clinton Twp, MI <i>Associate of Applied Science in Culinary Arts</i> <i>Associate of Applied Science in Restaurant Management</i>
	APR 2010 SEP 2008	Oakland University Rochester Hills, MI <i>Coursework in Computer Engineering</i>

PROFESSIONAL EXPERIENCE

	APR 2018 MAR 2015	Reising Ethington P.C. Troy, MI <i>Administrative Assistant</i> <ul style="list-style-type: none">Assisted attorneys with preparation and filing of various forms and documents with the United States Patent and Trademark Office.Transcribed, proofread, and compiled data regarding Cases and Materials on Patent Law Including Trade Secrets (American Casebook Series) 7th Edition.Fire Safety Officer: Directed, supervised, and coordinated company high-rise fire evacuation.Trained and managed high-school co-op students.
	MAR 2015 JAN 2013	MGM Grand Casino Detroit, MI <i>Culinary Utility</i> <ul style="list-style-type: none">Teamwork - I know how to work effectively both independently and in a group.Organization - A professional kitchen is a high-speed, high-pressure environment. I know how to follow or create a system in order to be at my most effective.Work under pressure - Like the saying goes, if you can't take the heat, get out of the kitchen. I know how to work well in high-pressure situations.