

# Dorian Arriaga

📍 New Jersey, United States ✉ dorian.d.arriaga@gmail.com ☎ (609)-516-1400

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## SUMMARY

I am an aspiring, results-driven web developer, passionate about creating user-friendly software products, and aptitude for working well in a team. I want to put my knowledge into practice, launch a career in the field, work as a software engineer to help build products, and advance and improve my programming abilities.

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## SKILLS

HTML, CSS, Javascript, Git, Github, Bootstrap, JSON, API, Powershell, Active Directory, DNS, Lan/Wan, Hardware, Soldering.

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## COURSEWORK

### Modern Javascript Course

Udemy.com • 2022 • Javascript

Built functional JavaScript-driven UI components like popups, drop-downs, tabs, tool-tips & more. Use real-time databases to store, retrieve and update application data. Made a to-do list using array methods to add and delete to-do items and searched and filtered for things inside the complete to-do list. Created an interactive quiz using if and else statements while manipulating the DOM to animate the user's score based on how many questions were answered correctly. Also built a weather app using a weather and location API with asynchronous functions to update the UI.

### Information Technology Course

Serveracademy.com • 2021 • System Administration

Install and configure Windows Server Datacenter. Learn basic commands on Window Command Prompt. Learn basic commands on PowerShell. Learn basic scripts on PowerShell ISE. Install and configure Active Directory on a server.

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## EXPERIENCE

### Electronic Assembler

Zytron

January 2022 - Present, Ewing, NJ

- Assembled electronic components, sub-assemblies, products, or systems, following blueprints and other instructions, by performing the following duties: using a soldering iron and other hand tools to build finished units.
- Soldered through-hole components to circuit boards in batches of 100, using an automated wave-soldering machine.
- Inspected 100% of finished parts and components to enforce QA standards and uncover defects before packaging.
- Stripped wires, crimped cable by hand, and soldered connections to complete assemblies to produce 300 circuit boards per day. Improved first-pass yield by 10%, reduced production time by 20%, and eliminated 100 defects per month.

### Production Assembler

Kooltronic

January 2018 - December 2021, Pennington, NJ

- Inspected production equipment and completed minor repairs to maintain the functionality of equipment, resulting in a 5% reduction in machine downtime.
- Used copper tube bending and wire terminating machinery safely and according to manufacturer instructions to prevent workplace accidents and meet production quotas in a fast-paced factory environment.
- Used operational knowledge of systems, parts, and components to solve problems arising during assembly, reducing errors by 45% and increasing production by 20%.
- Increased technical knowledge and productivity by expanding assembly skills beyond basic assembly by learning from the foreman and senior assemblers.
- Retrieved correct materials from product inventory to perform various fabrication duties, reducing material waste by 5% per month.
- Assembled an average of 20 machines per day from parts, following prescribed instructions to support correct specifications.

### Line Cook

Cherry Valley Country Club

October 2017 - December 2018, Skillman, NJ

- Consistently scored above 90% on health inspections by following proper food handling methods and maintaining the correct temperature of food products.
- Assisted in preparing over 300 meals per shift, utilizing advanced knowledge of food allergies and gluten intolerance to ensure delicious and safe food for all customers.
- Set up and performed initial prep for food items such as soups, sauces, and salads for a team of 4 line cooks in a fast-paced restaurant environment.

- Reduced cross-contamination risks in the kitchen by sanitizing workstations and tools every few hours as per company policy.
- Increased customer satisfaction by 50% by ensuring consistent cooking time and temperature.

**Assistant Kitchen Manager**  
**Outback Steakhouse**

**March 2015 - November 2017, Hamilton, NJ**

- Improved productivity by 30% in the kitchen by identifying inefficient processes and developing and implementing strategies to enhance team performance and increase efficiency.
- Trained staff on time management and quality control; increased kitchen throughput by 15% and improved quality of food through improved processes.
- Trained new employees on proper food handling, guest expectations, and restaurant protocols.
- Managed 8 team members, including scheduling, training, and conflict resolution.
- Reduced food waste by 20% through improved organization and communication.