# SEAN HAYES

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**Objective:** A motivated and recent graduate with a strong passion for full-stack coding, seeking an entry-level position to kick-start a successful career in web development. Eager to apply the comprehensive knowledge and skills gained through academic studies and hands-on projects, while continuously learning and adapting to emerging technologies. Dedicated to delivering high-quality code, collaborating effectively in cross-functional teams, and contributing to the development of innovative and user-friendly web applications. Committed to professional growth and excited to contribute to the success of a forward-thinking organization in the dynamic field of full-stack development.

#### **Education**

**Coding Bootcamp**: Full Stack Web Development Certificate, 6/12/2023 **University of Minnesota**, College of Continuing and Professional Studies– Minneapolis, MN

## **Skill Highlights**

- Proficient in front-end development technologies such as HTML 5, CSS 3, and JavaScript, with a focus on creating responsive and user-friendly medium to large scale web/mobile interfaces.
- Proficient in back-end development frameworks, including Node, React, and Express, for building robust server-side applications.
- Strong understanding of database management systems like MySQL and MongoDB, including data modeling, querying, and integration.
- Proficient in version control systems such as Git, enabling efficient collaboration and code management within development teams.
- Familiarity with front-end frameworks/libraries like PWA's, facilitating the creation of dynamic and interactive web applications.
- Solid understanding of RESTful API design principles and experience in building and consuming APIs for seamless integration between front-end and back-end components.
- Proficient in working with serverless architectures, utilizing cloud platforms like Heroku to develop scalable and cost-effective applications.
- Strong problem-solving and debugging skills, with the ability to identify and resolve issues efficiently to ensure optimal application performance.
- Effective communication and collaboration abilities, enabling seamless teamwork and coordination with cross-functional stakeholders, including designers and product managers.
- Continuous learner with a passion for staying up-to-date with industry trends and emerging technologies in full-stack development.

#### **Professional Experience**

**Security Installation Technician**, February 2021 – March 2023 **Safe Haven Security** – St. Paul, MN

- Conducted professional installation, configuration, and troubleshooting of home security systems to ensure optimal functionality and customer satisfaction.
- Collaborated with customers to understand their specific security needs and provided recommendations for suitable security system components and configurations.
- Installed and mounted security cameras, sensors, control panels, and other equipment according to industry best practices and manufacturer guidelines.
- Performed thorough testing and calibration of installed security systems to verify proper operation and adherence to quality standards.
- Educated customers on the operation and functionality of their newly installed security systems, providing comprehensive training on system features and user interfaces.
- Diagnosed and resolved technical issues and system malfunctions promptly, ensuring minimal downtime and maximum system uptime for customers.
- Collaborated with cross-functional teams, including sales representatives and customer service, to coordinate installations and ensure timely completion of products.
- Maintained accurate documentation of installation details, equipment inventory, and customer interactions.
- Continuously expanding technical knowledge and skills to provide the highest level of service to customers amidst industry trends and emerging technologies.

# **Kitchen Manager**, November 2015 – February 2021 **Broadway Pizza** – Plymouth, MN

- Oversaw and managed daily operations of the kitchen, ensuring efficient workflow, adherence to food safety standards, and high-quality food preparation.
- Developed and implemented standard operating procedures (SOPs) for food preparation, cooking techniques, and kitchen safety, ensuring consistency and compliance with health and safety regulations.
- Monitored inventory levels and ordered supplies, ingredients, and equipment necessary for smooth kitchen operations, while maintaining cost control and minimizing waste.
- Collaborated with vendors and suppliers to ensure timely delivery of quality ingredients and resolve any issues related to food product quality or availability.
- Managed kitchen schedules, including staffing levels, shift assignments, and time-off requests, to ensure appropriate coverage and optimize labor efficiency.
- Fostered a positive and collaborative work environment, promoting teamwork, open communication, and professional development among kitchen staff.

### **Additional Achievements**

• Eagle Scout Recipient, 2013