

JONATHAN LANCASTER

JR FRONT-END WEB DEVELOPER

JCAST90@ME.COM | 870.761.1772

PROFILE

Chef turned web developer with 1 year of experience working on a wide variety of projects ranging from website optimization to games and APIs. Currently pursuing a certification and seeking an internship to grow and learn within the tech industry. Able to work under tight deadlines and thrives in a team environment.

EDUCATION

San Diego Community College 2016 - Present
Pursuing Certificates in Front-End Web Development, UI/UX, Advanced Web Development and Wordpress.

Shelton State Community College 2011-2014
Associate Degree in Culinary Arts

Udacity 2015 - 2016

Certificate in Front-End Web Development

SKILLS

HTML5 + CSS3

JavaScript

Jquery

Knockout.js + Bootstrap

Photoshop

Illustrator

InDesign

Wordpress

Creative Briefs

Wire Framing

Branding

Video Editing

RELEVANT PROJECTS

Feed Reader Testing October 2016

Learning how to improve and develop web applications using test-driven development.

Neighborhood Maps September 2016

Developed a single-page application featuring a neighborhood map with additional functionality including: map markers, search functions, listviews, and a third-party Yelp API.

Website Optimization July 2016

Optimized a provided website with a number of optimization- and performance-related issues so that it achieved a target PageSpeed score and ran at 60 frames per second.

Arcade Game Clone June 2016

Developed a "Frogger" style arcade game with JavaScript using provided visual assets and a game loop engine.

JavaScript Online Resume February 2016

Used JavaScript's JSON model to input information into an HTML example resume.

Portfolio Site January 2016

Developed a responsive website that displays images, descriptions and links using basic HTML and CSS.

EXPERIENCE

Fairmont Grand Del Mar 2016 - Present

Working in a high-pressure team environment as a chef in a 5 Diamond Resort. Taking direction and meticulously re-creating original recipes created by Executive Chef Dana.

Hilton at Torrey Pines January - June 2016

Working in a team as a chef in a high-volume restaurant requiring intense time management, focus and organization.