



JACOB NORDAN

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WEBSITES

<https://www.linkedin.com/in/jacob-nordan/>

<https://github.com/jnordan132>

<https://jnordan132.github.io/Web-Portfolio-2/>

PROFESSIONAL SUMMARY

I began my career search attending flight school and realized quickly that I was more intrigued in the technical analysis of how planes flew, more so than flying planes themselves. This created a spark in me that I never knew I had. I figured out pretty quickly that none of this was possible without programming, and that's what pulled me right into the world of code. Very quickly after, I enrolled in the Coding Bootcamp at UNC. I have learned more than I ever could have imagined and gained an enormous amount of perspective on what I want to do for the rest of my life as well as how much I can help others.

SKILLS

- HTML
- CSS
- Javascript
- Git
- Node.js
- Express.js
- React.js
- MongoDB
- Bootstrap
- JQuery
- MySQL

EXPERIENCE

Car Wash Detailer

August 2018 - March 2020

Splash N Dash | Wilmington, NC

- Cleaned customer vehicles and maintained the computer for sending cars through our wash.
- Greeted customers and created sales through our membership options.
- Maintained our lots and made sure towels, trash, spray bottles etc.. were in availability and clean.
- Worked with managers on the best choice of actions for making sure customers stayed content with our services.
- Maintained customer loyalty by delivering exceptional service.

Sales Associate

June 2018 - February 2019

Journeys Kidz | Wilmington, NC

- Resolved customer concerns using strong communication and conflict management skills.
- Accomplished multiple tasks in a fast-paced environment.
- Demonstrated selling experience in a fast paced, service oriented retail setting.
- Adapted to changing priorities and unexpected situations.
- Worked independently but within a team environment.

Dishwasher

January 2018 - June 2018

Rucker Johns | Wilmington, NC

- Cleaned silverware and china using proper sanitizing techniques.

- Consistently completed opening and closing duties.
- Avoided trash buildup through regular collection and disposal.
- Maintained compliance with safety and health code requirements.
- Maintained clean and efficient kitchen with daily checklists such as washing out garbage cans and cleaning equipment.
- Washed dishes, glassware, flatware, pots, and pans, using dishwashers and by hand.

EDUCATION

Fullstack Web Development Certificate

November 2021

University of North Carolina at Chapel Hill , Wilmington, NC