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● **SKILLS**

UNIX/SHELL,LINUX,GIT,NODE, REACT,ANGULAR, JAVASCRIPT, PROJECT MANAGEMENT, HTML 5, CSS, JSON,MONGODB DATABASE,REACTJS/REDUX,BOOTSTRAP, FIREBASE

SUMMARY

Motivated, personable Freelance Web Developer who loves to learn and creatively solve problems. I have a Successful 5+ year track record building websites in small business, agency, education and inhouse sectors. Seeking a position as a Full Stack Developer to further enhance organizational worth by leveraging my skills and knowledge in Frontend and Backend development, Responsive frameworks, Coding and maintaining Databases to enhance the client experience.

EXPERIENCE

Freelance Web Developer – Dominican Republic 10/16 – Present

Web Developer - Responsibilities were:

- Using several Node.js frameworks for various projects including Express.js, Loopback, etc.
- Integrated HubSpot, Salesforce, Analytics, Kissmetrics, MailChimp, Marketo, Aweber, etc into projects.
- Created an administrative backend so that clients can quickly update clinic and work information using Javascript and JSON
- Collaborating with the team to provide technically functional campus cat coalition and user-friendly solutions for clients.
- Currently working with organizations developing websites that include e-commerce and small business
- Performing maintenance and upgrades for existing websites
- Completing all the project within the budget and timeline

Winfield-Flynn Ltd – New York, NY

5/09 – Present

Wine Retailer

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|--|---|
| ● Receiving orders and add to the database | ● Assisting customers with special orders |
| ● Managing the website | ● Making special deliveries to hi-end customers |
| ● Organizing and maintaining Inventory | |

Flanagan's Restaurant – Groton, CT

9/11 – 9/16

Head Chef - Responsibilities were:

- Managing and overseeing all aspects of his kitchen
- Creating recipes and advanced preparation of specialties
- Managing complaints and customer's concerns
- Forecasting supply needs and estimating costs to maintain the budget
- Making sure that the restaurant meets all regulations
- Organizing the weekly staffing of the kitchen
- Creating and presenting daily specials
- Hiring, supervising and training other cooks

Dominican Chimi Bar & Restaurant – Groton, CT

12/07-3/09

Restaurant Assistant Manager: As a restaurant manager, I am responsible for:

- Setting up the weekly schedule
- Reviewing inventory and ordering (liquors, beers, food, others) as well as making orders
- Revising mail for the owner and paying all the bills
- Making phone calls on behalf of the business and managing promotion (marketing)
- If necessary, assisting the kitchen in getting orders done on time.

Old Mystic Fire Department – Mystic, CT

7/07-3/09

Volunteer Fire Fighter: As a volunteer firefighter my experiences are as follows:

- Inspecting fire extinguishers; Re-organizing fire department equipment, and Assisting fire department during an accident or fires

Marriott-Mystic Hotel & Spa – Groton, CT

9/05 – 7/07

Public/ Specialty Housekeeping: My duties were:

- Deep cleaning rooms and public areas, at least once a month, and refurbishing furniture

ORDER SKILLS: Managing kitchen with 4 other staff, experience in a full service, a la carte kitchen, and catering; Work well under stress without adequate resources; Photoshop; fire department related training, cashiers, POS, Bartending; Café/Food Handler Certified.

REFERENCE Available Upon Request

EDUCATION

- **Escoffier Culinary School** 2014
- **OIC – Basic Cooking training** 2014
- **Food handling Certificate - CT** 2014
- **Fire Department Academy – Willimantic, CT** 2007
- **Park West High School - New York, NY** 2000