

Kenny M. Pham

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EXPERIENCE

Bubba Gump Shrimp Co., Honolulu, CA — *Waiter*

July 2015 - May 2016

- Served as a waiter and all purpose staff member, teaching new waiters and staff members, utilized interpersonal and team building skills to build relationships with managers and colleagues.
- Entrusted by management to resolve interpersonal conflicts between staff members before escalation.
- Used interpersonal skills to build rapport with a diverse range of customers.
- Successfully multi-tasked and maintained professionalism and courtesy in a fast-paced working environment.

Plush Karaoke Bar and Grill, Irvine, CA — *Bartender/Cook*

February 2013 - January 2015

- Demonstrated leadership skills by collaborated with the manager and team to adjust staff duties upon their highlighted skills.
- Mapped out an efficient and improved workflow by organization through collaboration.
- Delivered stellar customer service and improved customer experience through focusing on developing quick personal connections and high level of attention.

Bowers Pacific Ambulance, Fountain Valley, CA — *EMT*

August 2013 - September 2013

- Attended to medical needs of patients in a high pressure situations while preserving empathy.
- Utilized emergency medical algorithms to quickly problem-solve in life and death situations.
- Demonstrated ability to prioritize medical and non-medical tasks in the appropriate time allotted and with the available resources.
- Illustrated the ability to articulate the issue at hand with

Technical Skills

Languages:

- HTML5
- CSS3
- JavaScript
- Python
- Ruby

Frameworks:

- Django
- Node.js
- Angular JS
- MVC
- Rails

Database:

- MongoDB
- Mongoose
- MySQL
- NoSQL

Version control:

- Amazon Web Services (AWS)
- Git

Volunteer Experience

- Food prep volunteer for Catalyst Kitchen at LA Kitchen

the team in an organized manner expressing problem solving skills in multiple situations.

My Fit Foods, Newport, Newport Beach, CA — *Prep Cook*

March 2013 - August 2013

- Knowledgeable of health and safety rules in the kitchen.
- Maintained food stations compliant with sanitation and hygienic regulations.
- Prepared, portioned, and executed food preparation and cooking according to company guidelines and instructions.
- Label and stock all ingredients on shelves so they can be organized and easily accessible

EDUCATION

Software Development Bootcamp, Coding Dojo

January 2018 - April 2018

Completed 14-week immersive full stack software development program.

Hawaii Pacific University, Honolulu, HI

2015 – 2016: Completed 24 credits toward Associate's Degree in Biology

West Coast EMT, Orange, CA

April 2013 - August 2013

Nationally Certified EMT

EMT OC Accreditation

ICS – 100 Certification

REFERENCES

References available upon request.