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

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 a software development bootcamp and demonstrated proficiency in 3 full stacks which include Python, Ruby on Rails, and MEAN.

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