




# Kyle Rudderforth

Software Developer

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 4820 34TH AVE S MINNEAPOLIS, MN, 55417

## EDUCATION

### UNIVERSITY OF MINNESOTA- TRILOGY MINNEAPOLIS, MN

*Coding Bootcamp Software Engineering  
Candidate (Expected graduation Aug  
2020)*

### UNIVERSITY OF MINNESOTA DULUTH Duluth, MN

*Completed coursework towards Exercise  
Science Physical Therapy (May 2007)*

## ADDITIONAL SKILLS

I have knowledge of html, css, javascript, JQuery and Bootstrap.

I am skilled at working in a group atmosphere

I have the ability to solve problems in a short period of time.

I am good at giving directions to follow in specific sequence.

## CERTIFICATIONS

Food Safety Certificate

## CAREER OBJECTIVE

Adaptable professional with proven knowledge of application development, web design, and programming. Aiming to leverage my skills to successfully fill the Software Developer role at your company.

## EXPERIENCE

### CHEF

*Macs Industrial Sports Bar, MINNEAPOLIS, MN / Dec 2007 - Mar 2020*

- Check the quality of raw or cooked food products to ensure that standards are met.
- Monitor sanitation practices to ensure that employees follow standards and regulations.
- Check the quantity and quality of received products.
- Order or requisition food or other supplies needed to ensure efficient operation.
- Supervise or coordinate activities of cooks or workers engaged in food preparation.
- Inspect supplies, equipment, or work areas to ensure conformance to established standards.
- Determine how food should be presented and create decorative food displays.
- Instruct cooks or other workers in the preparation, cooking, garnishing, or presentation of food.
- Estimate amounts and costs of required supplies, such as food and ingredients.
- Collaborate with other personnel to plan and develop recipes or menus, taking into account such factors as seasonal availability of ingredients or the likely number of customers.
- Analyze recipes to assign prices to menu items, based on food, labor, and overhead costs.
- Prepare and cook foods of all types, either on a regular basis or for special guests or functions.
- Determine production schedules and staff requirements necessary to ensure timely delivery of services.
- Recruit and hire staff, such as cooks and other kitchen workers.
- Meet with customers to discuss menus for special occasions, such as weddings, parties, or banquets.
- Demonstrate new cooking techniques or equipment to staff.
- Meet with sales representatives to negotiate prices or order supplies.
- Arrange for equipment purchases or repairs.
- Record production or operational data on specified forms.