

Josh Nebe

Software Developer

Seattle, WA || yosh.nebe@gmail.com || (206) 300-7432
www.linkedin.com/in/josh-nebe || <https://github.com/lilbonito/>

Software Developer with a background in some of Seattle's best kitchens. Enjoys the FrontEnd, creative design and problem solving while working on a team. Dedicated and always striving to develop the best user experience and product. Fluent in German.

TECHNICAL SKILLS

Languages: JavaScript, CSS, JSX, HTML5

Tools: Postgres, Firebase, Webstorm, ReactJS/React Native, Node.js, Github, Photoshop, Illustrator

Operating Systems: Windows, Ubuntu/Linux, OS X

PROJECTS

Fish Face – June 2019 <https://team-plant-id.herokuapp.com/>

- Sustainable fish finding app
- Built out the front end, designed logos and graphics.
- JavaScript, PSQL, JQuery

Pixe – October 2019 <https://github.com/team-photo-app/pixe-front-end>

- Event photo app
- Worked on the front end team, did full styling, camera functionality, navigation and image uploading.
- React Native, Firebase

SuperType++ – April 2019 <https://201project-team.github.io/201-final-project/game.html>

- 32bit typing game
- Personally built out the front end using CSS animations and JavaScript.
- JavaScript

EDUCATION

Code Fellows, March – October 2019

Certificate: Advanced Software Development in Full-Stack JavaScript

SCCCA, 2005 – 2007 | Seattle, WA

A.A. - Culinary Arts

EXPERIENCE

Codefellows, Seattle, WA, October 2019 – Current | Teacher's Assistant

- Daily grading and general assistance of students.
- Continuation of previously self made project development.

Dashbento, Seattle, WA, October 2019 – Current | Lead Front End Developer

- Built components in ReactJS.
- Worked on building out the front-end based on AdobeXD wireframes.
- Oversaw styling of components and general styling.

Damn the Weather, Seattle, WA, April 2018 – April 2019 | Line Cook

- Oversaw a fast paced busy line while working directly with the chef.
- Trained kitchen personnel and held all cooks to the highest of standards.
- Helped the chef maintain an 18% food cost by minimizing waste.

