

MARTY MCLAUGHLIN

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Skills

Proficient: JavaScript, Ruby on Rails, React Native, React.js, Ruby, AJAX, jQuery, HTML, CSS, Bootstrap, Sinatra, GitHub, Git, RSpec, Jasmine, ActiveRecord, Chrome Dev Tools

Exposure: Redux, Handlebars.js, SQL

Projects

iFives | iOS | [Live](#) | [Code](#) | Nov 2016 - current

- iFives solves the problem of the unsatisfactory 'air five.' Users send high fives with the flick of a thumb.
- Tech used: React Native (React.js, JSX), JavaScript, Ruby on Rails, Twilio
- Leveraged Twilio to conduct initial two factor PIN based phone verification system.
- Implemented native push notifications to alert users offline to increase user retention and engagement.
- Composed intricate UI components using custom React Native elements to provide a smooth UX for users.

myTA | Web | [Live](#) | [Code](#) | Sep 2016

- myTA is a web application designed to help teachers with basic tasks.
- Tech used: Javascript, Ruby on Rails, AJAX, jQuery, CSS, Bootstrap, HTML
- Constructed complex functions to enhance randomizing selection of objects.
- Utilized AJAX to compose single page application with seamless transitioning.

Forked | Web | [Live](#) | [Code](#) | Aug 2016

- Forked is a social media web application which identifies recipes based on ingredients.
- Tech used: Ruby on Rails, Javascript, AJAX, jQuery, OAuth 2, Spoonacular, HTML, CSS
- Served as team leader working on both client and server-side code.
- Effectuated endpoints which adhere to REST architectural constraints for performance and future scalability.
- Utilized AJAX and jQuery to implement virtual fridge component in users profile.
- Organized schema migrations and associations to optimize accessibility of databases.

Experience

Kitchen Manager | [Recipe Review](#) | Little Star LLC | Apr 2013 to Mar 2016

- Oversaw and performed all kitchen operations including: managing 15 cooks, labor control on employees, recruited and trained 12+ employees including all paperwork and ServSafe certifications.
- Ensured kitchen conformed to all California health standards, ordered food daily from 8 locally sourced vendors, managed inventory on 100+ items weekly, created recipes and specials critics raved over.
- Created new schedules weekly and monitored all food costs to maintain 13% kitchen labor cost and 20% food cost substantially increasing profit margin, created new accounts with food and supply vendors.
- Contributed to opening 2 new restaurants including all equipment ordering, kitchen and floor construction, calibrating all kitchen equipment, developing new menus and recipes.

Production Assistant | Acres, Blue Owl Productions, Next Level Pictures | May 2011 to Apr 2013

- Performed all tasks on/off set as required by producers/directors/actors to complete satisfaction, kept crew on schedule, coordinated with equipment vendors on renting equipment that fit inside production budget.
- Distributed scripts, documents, and communication systems to production teams, handled production equipment pick-ups and drop-offs, coordinated transportation for crew, transcribed and downloaded footage in post production.

Education

Dev Bootcamp | Advanced Immersive Software Engineering | Aug 2016

McDaniel College | Philosophy | 2010