

# Max Goldstein

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## Summary

Currently looking for a role as a Jr. Full Stack Web Developer. After graduating from college I joined the Israeli Defense Forces as a Paratrooper and upon returning to the United States began a career as a chef. Effective in time management, group collaboration and agile project management methodology. Currently, completing a certificate in web development through the University of Pennsylvania school of Liberal and Professional studies.

## Skills and Projects

**Programing Languages and technologies,** HTML, CSS, bootstrap Javascript, JQuery

### Projects

- **Localbrews**, is a web application built in collaboration with a group of classmates. Users can input their zip code and receive a list of breweries near them. [Deploy Local Brews App](#), [Repository link](#)
- **Day Planner**, is a web application that uses, momentJS, JQuery, Javascript, HTML, and bootstrap to create a daily schedule for the user that saves tasks and changes colors throughout the day as time passes. [Deploy Day Planner App](#), [Repository link](#)
- **Weather Dashboard**, is a web based application using HTML, CSS, bootstrap, Javascript and JQuery that users can input their location by state, city or country and receive a current weather forecast and future five day forecast. [Deploy Weather Dashboard](#), [Repository link](#)

## Work Experience

### Zahav

*February 2020 - March-2020*

Working at Zahav as a line cook at a James Beard award winning restaurant I was responsible for the hot station. Every day as a team we would serve more than 300 guests a night, communicate all orders verbally and provide support to other chefs on the line.

### Over Eden & Brick Shop

*April 2019 - January 2020*

During my time as a line cook I was part of the opening team of both restaurants. I was responsible for creating recipe cards for food costing. Worked with management to create authentic recipes and procedures and completed daily preparation of all menu items needed for dinner service.

### Atria's

*July 2018- April 2019*

As a chef's apprentice I learned how to work in a kitchen with a team of other cooks, using safe food handling techniques. I was also involved in the management side of operations completing end of day sales reviews and taking inventory.

### Israel Defense Forces

*December 2016 - June 2018*

As a Paratrooper in the Israeli Defense forces it was my responsibility to defend the borders of Israel. I was based on the Northern border in the town of Metula. I trained for 12 months with my team and was able to communicate in hebrew, complete daily missions and learn about the history and culture of Israel and the Middle East.

## Education

**University of Pennsylvania, College of Liberal and Professional Studies**  
*Certificate, Full-Stack Web Development*

*August 2020- Present*

**University of Utah, David Eccles School of Business**  
*Bachelor of Science, Operations Management*

*December 2015*