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 Israel 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, Node.js, API's, JSON, AJAX, MYSQL, Express.js, Handlebars, Sequelize, Heroku, Github

Projects

- **Stream Saver,** is a full-stack group project utilizing Passport, Sequelize, bootstrap, Express.js, Node.js, and Handlebars Users can input a movie and quickly see where to watch and save to a watchlist. Deploy Stream Saver, Repository link
- **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
- **Eat a Donut App**, is a full-stack web based application using HTML, CSS, bootstrap, Javascript and Jquery, Node.js, Express.js, Handlebars and MYSQL. Users can input a donut name and click a button to add to a list and update the donut if they ate it. Deploy Eat a Donut,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   *August 2020- Present*
Certificate, Full-Stack Web Development

University of Utah, David Eccles School of Business   *December 2015*
Bachelor of Science, Operations Management