# Patrick Grady

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As a 25+ year programming hobbyist, I am passionate about technology and writing code. I enjoy learning new development strategies, algorithms and languages. Although I am just coming to the industry now, I have been studying programming since the mid 1990s.

## SKILLS

HTML, CSS, Javascript, Ruby on Rails, React,  Redux, SQL, Git

## PROJECTS

### Peeker — *HTML CSS Javascript Rails React*
Utilized React to build a Video Poker game.  Used Rails backend to calculate hand values and odds.

### City Info — *HTML CSS Javascript Rails React Redux*
Using APIs users can get information on weather, restaurants and upcoming events for the city of their choice.

### PaddySnake — *HTML CSS Javascript Rails*
Using Javascript I created a game similar to the old cell phone game Snake. Keep your snake alive as long as possible while growing bigger by eating the magic apples. Also used a Rails backend to keep track of users and high scores.

### Novel Ideas — *HTML CSS Javascript Rails*
Users can search for books then add them to their personal bookshelves. Then can see a list of top books and see summaries of books. And with a forum, users can discuss books or recommend books, or even leave book reviews if they like.

### Recipe Revamp — *HTML CSS Javascript Sinatra*
Using a web scraper, a user can search for recipes as well as save these recipes for later viewing. Users can create recipes of their own and edit any existing recipe they have.

## EDUCATION

### Flatiron Bootcamp, Software Engineering
January 2020 - June 2020

## WORK EXPERIENCE

Freelance Web Developer, 2019 – Present
Used sites such as Freelancer.com and Upwork.com to get freelance jobs that helped people design and develop full stack Web applications for personal and commercial uses.

Cook, 1996 – 2020
Maxie's Carsonia Inn | Manatawny Manor | TGI Fridays
Working in the restaurant industry for over 20 years, I learned how to work closely with other people as a team. I learned how to handle working in a chaotic environment while keeping a level head. As a leader I learned how to advise new employees and manage a small team of cooks. Also, as head of the kitchen I handled customer issues by relating to them and making things right for them.