SAM NEGUS

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FULL STACK DEVELOPER

.NET Core MVC Framework	**Database Management**
Full Stack Web Application Design	**Unit Testing**
C# Fundamentals	**Software Development Lifecycle**
JavaScript	**Agile Scrum Methodology**

TECHNICAL AND PROFESSIONAL SKILLS

Front End: HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap, ReactJS

Middle Tier: C#, .NET Core MVC, LINQ, EF, Razor Pages

Back End: ADO.NET, SQL, SQL Server

Tools: Azure Data Studio, Visual Studio, Visual Studio Code, SSMS, Git Bash

Professional Skills: Troubleshooting, Critical Thinking, Communication, Project Management Fundamentals, Teamwork

INDEPENDENT DEVELOPMENT PROJECTS

- **Personal Site:** [Enter custom description – make sure to list technologies used]
- **StoreFront**: Created a secure application for managing product data. Application is built to simulate an online store front with a shopping cart. Administrators have the ability to manage product, category and vendor data.
- **S.A.T. Scheduling Administration Tool:** Created a secure application for managing product data. Application is built to simulate an online class scheduling system. Administrators will have the ability to manage students, courses, scheduled classes, and enrollments.

TECHNICAL TRAINING

Full Stack Coding Program, Centriq   Anticipated Graduation 03/2024
Core Competencies:

- .NET Core MVC Framework
- Troubleshooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)
- Website Deployment
- Pair Programming
  Code Review

WORK EXPERIENCE

Lawncare Tech, Cooper Outdoor Services   08/2020 – 10/2023
St. Peters, MO

- Provided professional level service with attention to detail for Residential and Commercial customers.
- Completed all jobs on a given day with little to no supervision.
- Operated power equipment such as lawn mowers, string trimmers, hedge trimmers, chain saws and snow blowers.

Line Cook, Red Lobster   08/2016 – 05/2020
St. Peters, MO

- Inspect and clean food preparation areas, such as equipment, work surfaces, and serving areas, to ensure safe and sanitary food-handling practices.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Ensure quality and appearance of dishes before they go out to the guests.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
- Substitute for or assist other cooks during emergencies or rush periods.