MICHAEL DEGGINGER

Email michaeldegginger@protonmail.com

<u>Linkedin</u> https://www.linkedin.com/in/michael-degginger-a00b581ab/

Portfolio https://mdeggingerportfolio.netlify.app/

PROFESSIONAL SUMMARY

Michael is a highly skilled developer with a firm understanding of Object Oriented and Functional Programming design patterns. He is a graduate of both Skill Distillery and FastTrack Java/JavaScript programs and has created full stack RESTful Web Services for personal and educational projects using MySQL, PostgreSQL, Hibernate, Spring, P5.JS, Node.js, jQuery, HTML, and CSS. Michael has also created and maintained applications using Eclipse, and Visual Studio Code with Gradle, Maven and npm for development and project organization. His prior experiences include extensive restaurant / hospitality management and consultation, which imparts him with a continuing passion for teamwork and accomplishing goals through effective collaboration.

TECHNICAL SKILLS

Programming: Java, JavaScript (ES2015+), SpringBoot, HTML, CSS, P5.JS, Bootstrap,

CLI, React, Maven, Gradle, JPA

Software: Eclipse, Git, VSCode, GitHub, Postman, PGAdmin, MySQL Workbench

RDBMS: PostgreSQL, MySQL **Operating Systems:** MacOS, Windows

PROFESSIONAL EXPERIENCE

Easy Email Solutions - Las Vegas, NV

07/19 -- present

Freelancer

- HTML optimization for HTML Emails engaging 80+ email clients including Outlook and Gmail systems
- Structuring inline CSS for HTML Emails using best practices for all email clients
- Repairs or upgrades to existing websites for both Wordpress and JavaScript/React sites
- Customer interaction for planning, construction, teaching and troubleshooting scenarios

Insight Designs Web Solutions, LLC - Boulder, CO

07/19 -- 10/19

Internship

- Optimized all images on the business website for size and clarity using Photoshop
- Maintained version control with Tower and Beanstalk
- Administered Wordpress site management updating information for client sites
- Delivered SEO analysis and reporting with ScreamingFrog SEO Tool

Not Your Average Joe's - Gaithersburg, MD

07/14 - 03/15

Executive Chef

- Guided culinary program to corporate standards
- Mentored team on shared financial targets and benchmarks
- Ensured all campaigns completed through team collaboration and communication
- Motivated and developed team members by communicating goals, strategies and challenges

Union Jacks - Gaithersburg, MD

05/13 -- 05/14

Corporate Chef

- Ensure culinary program excellence in 3 existing restaurants while opening a fourth mega-location
- Planned, developed and maintained recipes, menus and systems
- Implemented new cost structures, streamlined spending and established new culinary financial benchmarks
- Achieved lowest food cost in company history through team buy-in and purveyor accountability

Tonic Restaurant at Quigley's Pharmacy -- Washington D.C.

04/12 --

4/13

Executive Chef

- Planned and executed the physical transformation of a compact main kitchen to aid in decrease of cook times and facilitated team member coordination
- Negotiated and coordinated a purchasing overhaul plan that saw a 17% reduction in total purchases and contributed to an actual food cost reduction of over 10%
- Initiated a proactive team training program that facilitated promotion of qualified employees and overall reduction of 75% of team turnover
- Mobilized an in depth service team food training program to increase service standards and sales

Jakes American Grille -- Washington D.C. 03/12

03/10 --

Executive Chef

- Designed physical kitchen design in a newly constructed restaurant shell
- Established benchmarks for production, labor and sales
- Negotiated with purveyors and suppliers sourcing materials and arranging cost structures
- Implemented an in-depth food training program for service and bar staff to achieve maximum product knowledge and sales techniques

Golden Nugget Casino / Grotto & The Chart House -- Las Vegas, NV 04/08 -- 01/10

Executive Chef

- Assigned task to initiate a new program to source food supplies from independent purveyors rather than to draw from casino warehouse at inflated prices and lesser quality
- Promoted Grotto sales to record levels at same time achieved stabilized food cost consistently beating established benchmarks
- Installed as opening Executive Chef for Chart House non-union restaurant (owned by Landry's Restaurants, owner of the Golden Nugget) simultaneously responsible for union-contract Grotto restaurant
- Initiated new corporate systems for Chart House, tracking half-hourly production, labor and sales cost budgets

Loki Cafe -- Seattle, Wa 01/08

04/05 --

Owner / Chef / Operator

- Developed concept and menu for new American diner in competitive Wallingford neighborhood of Seattle, Wa
- Established a brand connecting our surrounding neighborhood as a community meeting place
- Achieved strong community following and national recognition. Voted best breakfast and best fries in Seattle Times online restaurant poll as well as appearing 3 times in Nations Restaurant News industry magazine
- Balanced the duties of Chef and Operating Manager, overseeing food preparation while training and developing team members

EDUCATION

Cook Systems FastTrack Java Program

Concentrated Java Frameworks, JavaScript and React

Skill Distillery Java Bootcamp

Concentrated Java Frameworks, JavaScript and Angular

Western Washington University

Political Science - Security and Intelligence studies