

# MICHAEL DEGGINGER

## **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**

**COOK SYSTEMS INTERNATIONAL – Memphis, TN**  
***FastTrack Developer***

**03/21 -- 04/21**

### *Assessment 2 - [Company Project / Productivity Board](#)*

- Modeling a Company's project and productivity dashboard, executing full CRUD and RESTful practices.
- Utilized JPA and embedded objects to promote a stable data model of Java objects using PostgreSQL database
- Built intuitive front-end UI using React and Bootstrap
- Using Github's Kanban project board as well as Zoom and Slack for team collaboration and communication

*Environment: Visual Studio Code , Postman, Github*

### *Assessment 1 - Social Media / Twitter Backend Clone*

- Implemented a RESTful Web Service that models the basic functionality of Twitter's API
- Generated a PostgreSQL database with JPA and included embedded objects to maintain a solid mental model of Java objects
- Architected the API following Onion principles for a strict separation of concerns to enhance future maintainability and flexibility of the project
- Collaborated remotely via Slack and Zoom to ensure quality communication and utilized the Kanban project board from GitHub to ensure optimal teamwork

*Environment: Eclipse, Postman, Github*

## **SKILL DISTILLERY – Denver, CO**

**03/20 -- 07/20**

### *Mid-term Group Project - [BrüShr Homebrewer Online Community](#)*

- Created BrüShr as an online repository of microbrew recipes and community engagement
- Formulated ERD and MySQL database while serving as project DBA
- Administered MVC design pattern with Spring Boot utilizing JPA Entities
- Managed version control and production issues with Github

*Environment: SpringToolSuite4, Visual Studio Code, Postman*

*Github: [Midterm Project](#)*

### *Final Group Project - [CampFree](#)*

- Conceptualized CampFree as a national directory for dispersed camping sites
- Designated as Project Lead for CampFree, conducting morning stand ups, facilitating coordination between responsibilities and fostering team driven results
- Implemented MVC design pattern with Spring Boot utilizing JPA Entities
- Exercised version control with Github to promote collaboration and communication

*Environment: SpringToolSuite4, Visual Studio Code, Postman*

*Github: [Final Project](#)*

## **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 -- 04/13***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.****03/10 -- 03/12***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****04/05 -- 01/08***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

