Dylan Thomas

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EDUCATION

University of Utah, Professional Education Coding Boot Camp Learned in-demand skills for web development Salt Lake City, UT

February 2020

Related Coursework

• Learned HTML5, CSS3, JavaScript, jQuery, Bootstrap, Express.js, React.js, Node.js, Database Theory, MongoDB, MySQL, Command Line, Git, and more.

University of Utah, School of Computing

Salt Lake City, UT

Completed 75 credits towards a Bachelor's Degree in Computer Science

Related Coursework

• Completed courses in Computer Science and Business Management

Brighton High School

Cottonwood Heights, UT

June 2011

Graduated with Advance Diploma■ Graduated with a 3.58 GPA.

EXPERIENCE

Biofire Diagnostics

Salt Lake City, UT

July 2019 - Current

Instrument Repair Technician 1

- Repair instruments that are returned for various issues.
- Document all processes being performed during the repair.
- Ensure all company WID's and SOP's are followed during the repair process.
- Observe and practice proper ESD procedures.

Manufacturing Technician 1

November 2016 - July 2019

- Manufacture product according to the provided documentation.
- Detect any deviations in product and remove them from manufacturing process.
- Ensure all company WID's and SOP's are followed in clean room environment.
- Prevent contamination during manufacturing process.

First Mile West Valley, UT

Driver

May 2016 – November 2016

- Pick up product from companies and deliver to designated mailing hub.
- Ensure paperwork is completed at time of pick up and filed away at end of night.
- Inform customers of current and new services provided by the company.

Buffalo Wild Wings

Midvale, UT

Kitchen Manager

January 2013 – May 2016

- Check to ensure all stations in restaurant are set in accordance to company standards as well as health code standards.
- Communicate with guest to ensure customer satisfaction.
- Create schedules for kitchen staff.
- Count inventory and enter numbers to control food and alcohol variance.
- Entrusted with all closing procedures in the kitchen and ensure cleanliness.
- Completed the Certified Training Program and have trained new employees in standards and expectations of the company to properly perform all work related duties.
- Open and close restaurant alone, performing all task and operations for the day.
- Directly manage over 15-20 employees.