

ZACHARY H. CRAIG

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SUMMARY:

Creative, tenacious developer dedicated to the never-ending task of learning. Strong understanding of core skills and apply logic to code. Familiar with a perpetually increasing scope of languages. Team player, personable and focused on providing clients with the best overall experience using products I have helped with.

TECHNICAL SKILL SET:

- C# .NET and Entity Framework
- HTML5 & CSS3
- Bootstrap 4
- Object Oriented Programming concepts
- JavaScript vanilla
- jQuery
- VS 2019 & VSC
- SQL
- GitHub and version control
- Agile and Scrum methodologies
- Azure Dev ops
- MVC design

NON-TECHNICAL SKILL SET:

- Restaurant Management 6 years
- Loves learning/Teaching
- Can cook
- Punctual
- Doesn't fold under pressure
- Big on teamwork
- Very inclusive and accepting.
- Engaging question asker
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PROFESSIONAL EXPERIENCE:

Prosper IT Consulting – Salt Lake City, Utah

Dec. 14 – Dec. 28 '20

- Worked a two-week sprint on a legacy code project for a small theater in Portland using agile methodology. Used MVC ASP.NET scaffolding and implemented authorization restrictions for certain pages and added method calls to controller pages to update information on the page upon loading it. Used Git and Azure Devops for making working branches and pull requests. Researched Ajax and jQuery to make asynchronous requests to a database and posting the information into a modal.

Radisson Hotel Group – Salt Lake City, Utah

June '15 – May '16, Jan '19 – April '20

- Sous Chef: In charge of all kitchen staff. Digitized the entire food safety binder and recipe cards into editable pdf's for future use. Solving small problems on the fly between staff or issue at table with dinners.

El Camino Taqueria – Keego Harbor, Michigan

Nov '17 – Oct '18

- Executive Chef: Responsible for all kitchen staff organizing workflow for each day. Kept operations costs low including a 10% labor cost.

Mollie & Ollie – Salt Lake City, Utah

June '16 – Oct '17

- Head Chef: Worked on opening team, creating templates for the recipe book, order forms and created spreadsheets that costed recipes and dishes. Communicated with a multitude of food distributors organizing, initial orders credit accounts and shipping logistics.

Craftwork – Detroit, Michigan

April '14 – May '15

- Sous Chef: Responsible for evening service, ordering and schedules. This job equates very well to what a ScrumMaster does. Go between upper management and the line cooks while during service being the leader of the line, cooking on a station and organizing the pick-up of every table.

Café Via – Birmingham, Michigan: Line Cook

March '14 – May '10

Redcoat Tavern/ Zinc – West Bloomfield, Michigan: Line Cook

July '07 - April '10

El Nibble Nook – West Bloomfield, Michigan: Dish Washer

Sept '06 – June '07

References:

Professional and Personal available upon request