ZESHAN MUNIR

JUNIOR SOFTWARE DEVELOPER

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EDUCATION

ASSOCIATE OF ARTS - BUSINESS ADMINISTRATION AND MANAGEMENT
Florida SouthWestern State College
2012 – 2015

KEY SKILLS

JavaScript

HTML / CSS

Git / Github

MongoDB

Node.JS

API Design Knowledge

Attention to Detail

Client / Customer Support

Critical Thinking

Microsoft (Access, Excel, Outlook, PowerPoint, Teams, Word)

CERTIFICATIONS

BACK END DEVELOPMENT AND API
freeCodeCamp
Issued April 2022

FRONT END WEB DEVELOPMENT
Team Treehouse
Issued January 2022

PROFESSIONAL PROFILE

Highly motivated, self-starting developer seeking to launch a career in building web applications and services. Have insight on current trends as well as the knowledge base to adapt to the constantly changing web community. Familiar with the development and deployment process for many web-based technologies.

RELATED EDUCATION

FULLSTACK WEB DEVELOPER
Wyncode Academy / Miami, FL / October 2017 – January 2018

Intensive and immersive full stack web coding boot camp.

RELATED PROJECTS

JFYHAULING.COM
Completed August 2022
- Developed and designed a single page business site for trucking company JFY Hauling Inc.
- Built site using Wordpress and Elementor Pro
- Achieved website traffic increasing hauling projects for client by 40%

CRUD MANAGEMENT APP
Completed August 2022
- Deployed app using Node.JS & Express allowing users to input information that is then stored in MongoDB Atlas database
- Utilized EJS to display information on page giving user the ability to update and delete
- Created app with MVC design pattern

WEATHER API APP
Completed May 2022
- Produced app allowing users to search for any area using the Google Places API
- Implemented OpenWeather API achieving an elegant return to display design

EMPLOYMENT HISTORY

FOOD RUNNER/COACH
Ruth's Chris Steakhouse / Estero, FL / March 2015 - Present
- Served as the main expodieter bridging between the Front of the House and Back of the House staff
- Coached employee members to company standards, thus improving on restaurant efficiency to better the guest's experience
- Point of contact between chef and customer, paying attention to priorities and special requests (e.g. food allergies)