

Anthony Nixon

FULL-STACK DEVELOPER

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Qualifications

- Solid foundational knowledge of designing and developing full-stack web applications using .NET framework.
- Able to establish priorities and meet deadlines.
- Strong organizational, management skills, and communication from eight years in the customer service industry.

Technical Skills

Front End: HTML5, JavaScript, jQuery, jQueryUI, CSS3, Responsive/Mobile Web Development, Bootstrap, ReactJS

Middle Tier: Visual Studio, C#.NET, ASP.NET, LINQ, MVC, EF

Back End: ADO.NET, SQL, SQL Server, SSMSE

Independent Development Projects

- **Personal Site:** www.nixonanthony.com
- **StoreFront:** Created a secure application for managing product data. Application is built to simulate an online store front with a shopping cart. Administrators have the ability to manage product, category and vendor data.
- **S.A.T. Scheduling Administration Tool:** Created a secure application for managing product data. Application is built to simulate an online class scheduling system. Administrators will have the ability to manage students, courses, scheduled classes, and enrollments.
- **Final Project:** Created a secure data-driven ASP.NET MVC application from design through deployment for managing the tracking and organization of hardware and software within a company. Administrators have the ability to manage employee, department data and all details relating to assigned hardware and software.

Technical Training

CENTRIQ TRAINING | KANSAS CITY, MO

2020 - PRESENT

FULL-STACK WEB DEVELOPER PROGRAM

Core Competencies:

- MVC Framework
- Trouble Shooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)
- Website Deployment
- Pair Programming
- Code Review
- Professionalism, Teamwork, Problem Solving & Effective Communication

Professional Experience

THE BREWTOP | KANSAS CITY, MO

2017 - PRESENT

KITCHEN MANAGER

- Manage and training 15 kitchen employees to ensure everything runs smoothly and complies with safety regulations.
- Recruit and employ reliable and hardworking staff who valued the company's image.
- Assist employees that need additional training.
- Decreased lost revenue by balancing supply/demand of food products per expiration.

BRAVO | KANSAS CITY, MO**2016 - 2017****LEAD COOK**

- Onboarded and trained new employees to develop a good work ethic.
- Advanced my abilities by taking on various leadership opportunities.
- Managed stocked inventory and kitchen supplies.

54TH STREET GRILL & BAR | KANSAS CITY, MO**2012 - 2016****LINE COOK**

- Ensured the preparation station and the kitchen was set up and fully stocked.
- Prepared various ingredients by chopping vegetables, cutting meat, and preparing sauces.
- Maintained health and safety standards for food preparation and storage areas.
- Cleaned prep areas and stocked/discarded leftovers.
- Cooked and prepared each dish on the menu.