### **DARRON WERNTZ**

darron.werntz@gmail.com | 816-349-2600

Personal Site:

LinkedIn: linkedin.com/in/darron-werntz

# FULL STACK DEVELOPER

.NET Core MVC Framework Full Stack Web Application Design C# Fundamentals JavaScript Database Management
Unit Testing
Software Development Lifecycle
Agile Scrum Methodology

#### **TECHNICAL AND PROFESSIONAL SKILLS**

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

Bootstrap, ReactJS

Middle Tier: C#, .NET Core MVC, LINQ, EF, Razor Pages

Back End: ADO.NET, SQL, SQL Server

Tools: Azure Data Studio, Visual Studio, Visual Studio Code, SSMS, Git Bash

Professional Skills: Troubleshooting, Critical Thinking, Communication, Project Management

Fundamentals, Teamwork, Pair Programming

#### INDEPENDENT DEVELOPMENT PROJECTS

- Personal Site: [Enter custom description make sure to list technologies used]
- **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.

#### **TECHNICAL TRAINING**

Full Stack Coding Program, Centriq

*Core Competencies:* 

- .NET Core MVC Framework
- Troubleshooting & Debugging
- Source Control
- Agile/Scrum (Created Team Project)
- Website Deployment
- Pair Programming Code Review

Anticipated Graduation MM/YYYY

#### **WORK EXPERIENCE**

**Line Cook**, 54<sup>th</sup> Street Grill & Bar Kansas City, MO

- Prepared food and kitchen equipment for daily service.
- Closed kitchen after deep cleaning.

#### Picker/Packer, Amazon MKC6

04/2021 - 06/2021

Kansas City, KS

- Scanned and packed customer items into shipping boxes.
- Placed box onto conveyor belt.

## **Kitchen Manager,** The Tavern at Jack's Neck Belhaven, NC

07/2019 - 10/2020

- Managed daily kitchen operations.
  - Assigned duties to employees.
  - Managed inventory.
  - Filled order forms.
  - Inspected deliveries.
  - Ensured kitchen cleanliness.