

John Robson

FULL STACK SOFTWARE ENGINEER

SUMMARY

Full stack software engineer who is passionate about designing quality projects. Detail-oriented, creative, and collaboration-minded. Experienced in front-end and back-end web development including Java, TDD, and JS.

TECHNICAL INVENTORY

Java • C# • .Net • SQL • PL/SQL • Korn Shell • Bash • Jenkins • Spring • Hibernate • JPA • JavaScript • MVC • CRUD • HTML • CSS • Flexbox • Grid • TDD • Agile (Scrum) • Kanban • OOP • Design Patterns • AJAX • JSON • Restful APIs • Responsive Design / Mobile • Relational Databases • Source Control / Git

PROJECTS

Vision Board - SPA using API to create a vision board
Artists List - SPA using API to dynamically render pages
Cheesy Reviews - Spring MVC review site using Java OOP
Portfolio - My personal portfolio showcasing HTML, CSS, JS
Web Dev Blog - An MVC blogsite using CRUD, JAVA OOP

AWARDS AND ACHIEVEMENTS

- Student Leadership and Excellence Award
- Good Conduct Medal
- Army Commendation Medal, x2
- Army Achievement Medal, x3
- NATO Medal
- Certificate of Achievement for Exemplary Service
- Certificate of Appreciation
- Advanced Spanish
- Intermediate Japanese and German

EDUCATION

We Can Code It
Certificate of Software Development, 2020

Pensacola State College
AA Degree in Philosophy, 2015

CONTACT DETAILS

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LinkedIn/johnrobson11

EMPLOYMENT HISTORY

Software Engineer

JPM Chase | Oct 2020 - Current

- Develop software using C# and .Net frameworks
- Maintain CI/CD using Jules Pipeline (Jenkins)
- Implement Test-Driven Development using NUnit and JUnit
- Write and deploy code in Java using Springboot and JPA

Cashier

Giant Food Store | June 2019 - Sept 2019

- Provided unparalleled customer service for over 100 customers per day
- Was #1 in 3 different donation contests (\$500 in donations in 2 weeks)
- Praised by management as the best customer service cashier in the store

Chef

First Watch | Nov 2018 - May 2019

- Multitasked, preparing up to 9 different time-sensitive dishes at once
- Prepared over 200 dishes per shift
- Properly prepared raw foods for consumption and within regulations

Supervisor

Raising Cane's | Mar 2018 - Nov 2018

- Trained over 15 new employees, supervised up to 10 employees at once
- Ensured proper handling of up to 2000 chicken fingers per shift
- Saved the store money by reducing waste count by 50%

Front End Supervisor

Kroger | Jun 2015 - Jul 2017

- Processed payroll of over 150 employees including hours and attendance
- Maintained accountability of over \$10,000 in cash daily
- Used email, Kronos, and MS Excel to do daily tasks directly for mgmt

Unit Supply Specialist

US Army | Jun 2008 - Dec 2012

- Managed accountability of over \$100,000,000 in company equipment
- Maintained a budget of \$5,000 a month for the company's expenditures
- Used computer to order supplies for a company of 150 employees