Jeremy Bowker
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Objective: Web / Computer Programmer

Education
Cosumnes River College Sacramento, CA
Certificate of Proficiency, CIS – Web Publishing Earned December 2011
Certificate of Achievement, CIS – Web Programming Earned May 2012
Certificate of Achievement, CIS – Programming C/C++ Expected May 2013
DeVry University Columbus, OH - Major: Computer Information Science, 1987-1989

Programming:
Database Management Software: Dbase I/II, Access 2010, & Excel, MySQL Apache, Oracle.
Programming Languages: JAVA, PHP, JavaScript, C++, COBOL, JCL, Pascal, Linux, XHTML, XML, CSS, Ajax.
Graphic Design: Advertising Design and Commercial Art coursework, Digital drawing with Corel Painter 12, Adobe Photoshop, Adobe Illustrator, Logo design, Original Production Artist. Color Matching of 99 out of 100, Color theory and visual design.

Skills & Experience

Soft Skills
- Public speaking, recruiting for event involvement, Host classes/workshops for training purposes.
- Data collection and archiving for future reference, Conduct/facilitate meetings including setup and breakdown.
- Valuing diversity in the workplace as an asset, Ability to be upbeat, Diplomatic, and Encouraging.
- Driven to learn new skills, and ability to work in teams with strong attention to detail.

Structured Programming
- Structured programming experience with, typed variable and constants, control structures, operators, standard libraries, arrays, pointers, I/O with keyboard & monitor, basic class design concepts, operator overloading, inheritance concepts, virtual functions, polymorphism and exception handling.
- Systematic problem analysis, program coding, design & debugging large programs.
- Beginning and Intermediate Linux instructions including: Kernels, file structures, and user account creation.
- Programming Logic, top down problem analysis & breakdown, detail design documentation.
- Object oriented programming methods with stacks, queues, trees, & lists, searching and sorting techniques.

Networking / Network Security
- Networking technology terminology, basic networking technology concepts & application, TCP/IP protocols.
- Server Administration in a client/server network, basic network installation, configuration, network security.
- procedures, backing up servers, & network resource management
- Knowledgeable of internet security standards and procedures, security protocols, encryption & hash functions.
- Familiar with the importance of security, intruder profiles, what kind of attacks computers are vulnerable to, software defense solutions, security goals and procedures, and least privilege resource restriction.

Web Publishing / Programming
- Web page programming with HTML & CSS.
- Experienced with organizing pages into a Web Site, FTP uploading and server updates, creating hyperlinks, text formatting, tables, images, music, and linking to other web sites for content.
- Free vs. Cost Web hosting and tradeoffs to consider, using URL re-locators and getting your own DNS, promoting your Web site with meta tags and web crawlers.

Graphic Art / Design
- Commercial Advertising Design Art, Logo design, Presentation Layout Design, Original Art Production.
- Color Transposition and Gradient Matching for Graphical Interface, Typeset Design & Key-lining, Magazine Page Layout for Visual Product Presentation.

Work History

Cook I. County of Sacramento Probation Department – Sacramento, CA   2008 - 2009
- Work within dietary medical guidelines to provide breakfast, lunch, dinner, and nightly snack for 350 + wards.
- Responsible for maintaining clean work area, observing serve safe sanitary standards, & provide direction to food service workers.
- Ability to work with a diverse range of staff, equipment, and be available to work at different locations in mobility restricted environments.

Materials Handler. DST Output West - Eldorado Hills, CA   2006-2007
- Handled pallet volume materials, receiving, storage, & issuing out product.
- Support Lean Manufacturing and Six Sigma procedures, practices, concepts.
- Minimized cycle time variation with staging coordination of workstation cells.
- Analysis of hands on operation for efficiency improvement steps.

Restaurant Manager. Dos Coyotes - Arden, Folsom, Sacramento, CA   2002-2006
- Responsibilities at this store involved all aspects of FOH customer service, staff training, motivation, evaluating staff performance, purchasing daily supplies, daily banking, and cash handling, as well as weekly and monthly inventories.
- Accounts receivable – receiving pmts with catering orders, payables work – tracking invoiced goods received in-store, payroll & data entry into various spreadsheets and tracking forms.
- Microsoft Excel Spreadsheet creation, Word, and maintain in-store client database information.
- Realized record sales and customer satisfaction; transferred to Folsom location to help strengthen customer service and satisfaction and moved back to Arden to help rebuild sales.

Sous Chef. Crawdad's River Cantina - Sacramento, CA   2000-2002
- Production control with work load assignments and production lists, maintaining cost of goods through inventory management, waste control, menu creation, menu balancing, and food cost justification.
- Hiring, training, scheduling, motivating, and evaluating staff performance, coordinating promotions, special fundraising events, budgeted purchasing, with operational efficiency topping out at 28% food cost.
- Gross receipts and net profits increased substantially due to our successes in elevating levels of customer satisfaction; average gross restaurant volume was $8000.00 daily with 700 - 1200 guests.

Kitchen Manager. Gretas Café - Sacramento, CA   1999-2000
- Hired on as Kitchen Manager to address existing food cost issues and address training concerns.
- Consistency procedures implemented reduced turn around and facilitated rounding of staff.
- Controlling cost of goods through inventory management, reduction of waste and recipe reviews helped bring food cost and labor objectives into sight; these steps displayed the businesses ability for improvement which allowed the owner to make a positive cash sale of the business in early 2000.

High Volume Line Cook. 99 Restaurants and Pubs - Charlestown, MA   1998-1999
- Work, maintain, stock and clean high volume appetizer station, food production according to business production needs, closing and opening procedures.
- Maintain service volumes and operational standards in fast paced business environment, ability to maintain efficiency under pressure and stress, ability to increase operational efficiency through prioritization and routine.

Food Production Supervisor. Wyndham Garden Hotels & Resorts - Novi, MI   1993-1998
- Hired as line cook during hiring freeze and advanced within one year to Food Production Supervisor.
- Assumed responsibility for all phases of food service within this international chain of upscale hotels and resorts catering to a diverse and demanding business clientele.
- Accounts payable - coding invoices to GL and sticking to budget invoice matching & data entry for departmental tracking.
- Routine catering events from 200 - 350 ppl daily, guest interaction and training staff to do the same properly, adhering to and enforcing standards of procedure, focus on safety in the workplace and training on procedure modules, staff development and rounding, as well as drive and enthusiasm for "The Wyndham Way".
- Represented department for safety committee and used empowerment as a customer service tool.