

# Brian Yuhas

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## Software Developer

Experienced culinary professional with high-level leadership, creative problem solving, and teamwork skills.  
Looking to bring my unique set of ingenuity and resourcefulness to help an organization reach its goals

## TECHNICAL INVENTORY

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C# • .NET Core • Active Server Pages / ASP.net • JavaScript • Flexbox • MVC • HTML • CSS • Grid • TDD • Agile (Scrum) • Object Oriented Programming (OOP) • AJAX • JSON • React • Restful APIs • Responsive Design / Mobile • Structured Query Language (SQL) • Relational Databases / MS SQL • Source Control / GitHub

## INDUSTRY EXPERIENCE & PROJECTS

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We Can Code IT, Cleveland, OH  
**Software Development Student, 2020**

Planned, designed, and developed professionally programmed applications in collaborative team-based and independent settings, demonstrating the proficiency to earn Software Development Certificate.

**Virtual Pet:** Tamagotchi style console application

**C#, Git, Github, GitBash, TDD, OOP, Loops, Lists, Classes**

**Project 2:** Car Garage (basic index, call and return, object modification)

**C#, Git, Github, GitBash, Loops, OOP, Constructors, Lists, Classes, Inheritance**

**Project 3:** Recipe Index (index with basic CRUD functionality)

**C#, Git, Github, GitBash, Loops, OOP, Constructors, Lists, Classes**

## WORK EXPERIENCE

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### Forever Resorts

*Kitchen Manager*

**Oct 2019 - Aug 2020**  
*Big Bend National Park, TX*

- Managed ordering, receiving, and tracking of product via constant vendor communication
- Planned, organized and executed menu concepts across multiple courses and dining times
- Created and implemented schedule for 15 employees, managing workflow across all stations
- Executed all hiring, training, and management initiatives for kitchen staff

### Ace Adventure Resort

*Breakfast Cook/ Key Holder*

**Apr 2019 - Sept 2019**  
*Oak Hill, WV*

- Opened property and managed day-to-day operations
- Assisted in planning and executing large scale banquets for 100+ guests

### Alley Cat Oyster Bar

*Grill Cook*

**Apr 2018 - Apr 2019**  
*Cleveland, OH*

- Produced an average over 700 plates an evening
- Planned and executed multi course on property private caterings for 50+ guests

### Columbus Convention Center

*Su Pastry Chef*

*OH*

**Dec 2016 - May 2018**  
*Columbus,*

- Undertook caterings of 9,000+ guests a day
- Created detailed daily work outlines broken down to 15 minute blocks

### Sheraton Hotel

*Su Pastry Chef*

*OH*

**May 2013 - Dec 2016**  
*Columbus,*

- Performed caterings for 300+ guests including private events for high profile clientele
- Worked in tandem with local tech schools to teach highschool students basic kitchen fundamentals

## EDUCATION

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### **We Can Code IT**

*Certificate of Software Development*

**Dec, 2020**

*Cleveland, OH*

### **Hocking College**

**May, 2013**

- *Associate of Applied Business (Baking), 2013*
- *Associate of Applied Business (Culinary Arts), 2013*