

JUSTIN RODERMAN

Baking Portfolio: @justindidsomething on Instagram



SUMMARY

Home baker with 7 years of experience, moving from a software career into baking full time. I bake sourdough and milk bread regularly and take on cookie and pastry orders on the side. Through my software career and volunteering initiatives I gained extensive experience working on teams making me a reliable, collaborative team member, and I'm looking for a long-term place to put those skills to work. Years of volunteering and helping run various community birding groups in San Francisco taught me that the best work happens when everyone shares in it, which is why I want to work on a cooperative team.

BAKING EXPERIENCE

Home & Independent Baker

Self-Directed | September 2019 - Present

- Maintain a sourdough starter and a reliable house formula, refined over 3+ years of testing flour blends, hydration, and fermentation timing
- Bake sourdough and milk bread, about 10 loaves a month, distributing them to friends and neighbors
- Fulfill recurring commissions for cookies and individual pastries, about 4-5 a month, handling ingredient sourcing, scaling, and delivery timelines on my own
- Handle the physical demands of baking, including lifting 50 lb flour sacks, working on my feet for 8 hours, early starts
- Hold a California Food Handler card and follow food safety and allergen practices when baking for others

PROFESSIONAL EXPERIENCE

Senior Game Engineer II

PeopleFun | San Francisco, California | November 2021 - May 2026

- Worked with a team of 8 to rebuild a critical data system from the ground up, with 99.9%+ accuracy and no data lost across millions of users
- Tracked down the root causes of recurring problems and raised product reliability from the mid-90s to 98-99%
- Identified process changes that cut processing time by 84%, later adopted company-wide

Full Stack Engineer, Microsoft Security

Microsoft | San Francisco, California | August 2020 - October 2021

- Built web security tools used daily by 5,000+ professionals, requiring precision and reliability under real-world stakes
- Participated in on-call rotations maintaining 99.9% uptime, diagnosing and resolving production issues before they escalated, usually outside standard business hours

Lead Front-End Engineer

Applican.ai | Lawrence, Kansas | September 2019 - March 2020

- Owned the quality and upkeep of customer-facing software, cutting weekly defect reports by 90%

REFERENCES

References available upon request.

CONTACT

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SKILLS

- **Baked Goods:** Sourdough & naturally leavened breads, enriched doughs, pizza dough, quick breads, cookies
- **Technique:** Sourdough starter maintenance, recipe testing & refinement, time management
- **Kitchen:** Food safety & sanitation, inventory management, cross-contact prevention
- **Teamwork:** Collaboration, reliability under pressure, process improvement, community volunteering and organizing

TRAINING

- **AAA Food Handler** – California Food Handler Certification
- **King Arthur Baking School** – Big Book of Bread Class
- **Josey Baker Bread** – Introductory Sourdough Bread Class

EDUCATION

Bachelor of Science

Computer Science

Minor

Film & Media Studies

University of Kansas, Lawrence, KS

- Graduated with **Distinction** and **Honors**

COMMUNITY

- **Section Leader** – San Francisco Pride Band Jazz Band
- **Co-founder** – Fledgling Birders Bay Area
- **Facilitator** – Golden Gate Bird Alliance
- **Facilitator** – Feminist Bird Club of SF
- **Volunteer** – Haight-NOPA Repair Café
- **Volunteer** – Mission Repair Café