**Caitlin O’Connor**

Tucson, AZ 85716

Phone:(520) 409-5908 | Email: Cmoconnor0823@gmail.com

LinkedIn: <https://www.linkedin.com/in/caitlin-o-connor-b79820b7> | Github: <https://github.com/Cmoconnor0823>| Portfolio: <https://cmoconnor0823.github.io/Modern-Portfolio/>

**Summary**

A Full Stack Web Developer with a background in Patisserie and the Culinary Arts, and known as a lifelong learner with firm belief that education should never stop. Completing this current program will add to a growing list of diverse degrees and certificates. Effective at combining creativity and problem solving to develop user-friendly applications.

**Technical Skills**

**Languages:** HTML5, CSS3, Javascript, JQuery, Bootstrap, and SASS

**Applications:**  Node Js, My SqlDB, MongoDB, Express, Handelbars.js, and ReactJS

**Projects**

**PorK**|<https://github.com/ldsc617/group-project2>**|**[**https://warm-tor-57993.herokuapp.com/login**](https://warm-tor-57993.herokuapp.com/login)

* This project is a site designed to allow users to post questions and answer questions of other users
* Responsible for co-building the API and routing calls, as well as the HTML Framework and Styling
* Built with JavaScript, BootStrap, Sequelize, HTML, CSS, D3, and Heroku

**Burgers**|<https://github.com/Cmoconnor0823/burgers.git>**|**[**https://aqueous-depths-69405.herokuapp.com/**](https://aqueous-depths-69405.herokuapp.com/)

* An app to demonstrate the use of a item/burger logger with MySQL, Node, Express, Handlebars and a homemade ORM
* The entire site was self built and is hosted live on Heroku
* JavaScript, BootStrap, HTML, CSS, MySql

**Games-For-All**|<https://github.com/Cmoconnor0823/Group-Project-One>**|**[**https://cmoconnor0823.github.io/Group-Project-One/**](https://cmoconnor0823.github.io/Group-Project-One/)

* An app that allows users to search the [ChickenCoop A](https://rapidapi.com/valkiki/api/chicken-coop)PI for video game recommendations based off of several users’ selections
* Personally responsible for the styling, merging, as well as managing the GitHub Repo
* Css, Sass, Bootstrap, JavaScript, Firebase, and HTML

**Education**

**Bootcamp Certificate:** University of Arizona, Tucson, AZ

A 24-week intensive program focused on gaining technical programming skills in HTML5, CSS3, Javascript, JQuery, Bootstrap, Firebase, Node Js, MySQL, MongoDB, Express, Handelbars.js & ReactJS.

**Culinary Arts Associate Degree with Honors:** Pima Community College, Tucson, AZ

**Associate Degree- General Studies with Honors:** Pima Community College, Tucson, AZ

**Experience**

**Head Baker** April 2017 – Present

**Blue Willow** Tucson, AZ

Head baker leading a three person team responsible for producing, overseeing, and creating all menu desserts, case pastry items, and special order requests with a focus on from scratch family style baking.

*Key Accomplishments:*

* Converted all in house recipes to a digital library with an automatic price costing and updating format
* Designed several summer specials that helped lead to a Best Central Restaurant Award from Tucson Weekly

**Pastry/Bread Assistant & LIne Cook 2** May 2015 – March 2017

**Canyon Ranch** Tucson, AZ

Assisting in the production and creation of our Artisan bread program, as well as recipe development and production of both pastry and savory food recipes that fit strict health and nutrition standards.

*Key Accomplishments:*

* Trained all new hires in strict bakery procedures and food preparation
* Cross-Trained in order to be able to fill in to any needed position in the kitchen, and was on call for all events

**Bread Lead /Pastry Assistant** June 2014- May 2015

**JW Marriott Starr Pass**

Tucson, AZ

Part of a two person team tasked with providing the resort’s five outlets and

banquets with fresh handmade breads and rolls for our accomplished guests and corporate events.

*Key Accomplishments:*

* Created and directed the implementation of new desserts for Primo, an italian restaurant owned by two time James Beard Foundation Award winning chef Melissa Kelly
* Bread produced was featured on a season of Barbecue University hosted by Award winning Chef and Author Steven Raichlen