Jessica Perry

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JOURNEY

I have worked in the Culinary industry for 15 years. Wanted to make a more considerable impact in my career so I decided to pivot my focus to technology. Self-taught front-end developer with aspirations to become a full-stack developer. Neurodivergent who loves dogs, good food, and adventures. I enjoy getting lost in the woods and meeting interesting people.

SKILLS

HTML | CSS | Bootstrap | Python | Git & Github | JavaScript | Unit Testing w/ Mocha | SCRUM

PROJECTS

Amazing Eggs, *Eggs lovers landing page* ⧉   Oct 2021
Built an informational landing page about eggs designed for younger age groups; used HTML, CSS, and JavaScript.

AWARDS

Women Who Code + LINUX Foundation scholarship   Apr 07, 2022
Linux Foundation Training & Certification partnering with Women Who Code (WWCode), Cloud Foundry for Developers Certification Completion: 2023

PROFESSIONAL EXPERIENCE

GenerationUSA Jr. Web Development Program   Apr 2022 — Aug 2022 | Remote
- Built a mock restaurant menu website effectively using HTML, CSS, Javascript and Agile methodologies.
- Orchestrated Github monitoring and alerting for pull requests.
- Spent 250+ hours independently learning new technical skills adding to the program's curriculum of technical and professional skills.
- Cultivated a study group forum to assist cohort learners outside of class, providing additional resources and support.

Accounts Receivable Admin., *JAM Services Inc.*   2019 — 2020 | Livermore , CA
- Hired as Temporary Receptionist then promoted to Full-time employee in **three months** due to exceptional work ethic, accelerated learning ability, and exceptional customer service.
- Processed **1.2 million** in combined credit, electronic, cash, and check payments per day, equivalent to **100 to 200** invoices across **25 to 30** unique customer accounts.
- Mentored and trained full-time regular and contract employees on the A/R process and procedure.

Chef, *Culinary Professional*   2006 — 2015
- Maintained and delegated various kitchen stations setting the standard for restaurant flow.
- Masterfully executed duties in a variety of roles from high-volume catering events to personal private nutritional planning.
- Executed multiple events of upwards of **200+ patrons** successfully thru collaboration, strong attention to detail, and strong verbal communication.

EDUCATION

Front-end Web Development Track, *Treehouse.com*   2021 — present
learning the fundamentals of HTML, CSS, and JavaScript. Workshops geared toward React and Python tracks.

Google IT Support Professional Course, *Coursera.org* ⧉   2020 — present

Intro to Coding, *Shecodes Workshop* ⧉   2021

Culinary Arts, Associate's Degree,   2006 — 2008
California Culinary Academy , Le Cordon Bleu, San Francisco