



KELSEY LEE GIBBS

|| gibbs.kelseylee@gmail.com

Creative junior developer with attention to detail and a die-hard work ethic

TOOLBOX

- Self-motivated learner
- Full Stack Development (MERN stack: MongoDB, Express.js, React, Node.js)
- JavaScript
- Moment.js
- Bootstrap
- MySQL
- Git/Collaboration

EXPERIENCE

Vanderbilt University Full-Stack Bootcamp | Nashville, TN

Full-Stack Software Student | January 2019 – July 2019

- Participating in an intensive, six-month full stack software development training program
- Learning to create responsive applications using the MERN stack

Ole Red | Nashville, TN

Executive Pastry Chef | March 2018 – January 2019

- Crafted, tested, and produced menus for two new restaurants and busy banquet space at Ole Red
- Recruited, interviewed, trained and scheduled pastry staff

City Winery | Nashville, TN

Pastry Chef | January 2017 – March 2018

- Created, implemented & maintained a variety of breads & desserts daily
- Managed production of bread service & plated desserts for banquets, restaurant service, & music venue

Provence Breads & Cafe | Nashville, TN

Assistant Production Manager | August 2013 – August 2016

- Performed recipe costing, inventory management, ordering, labor-control, & product development
- Contributed to a large-scale wholesale bakery team providing products to nearly 200 businesses

REFERENCES

- Garrett Pittler | Executive Chef, City Winery, Ole Red | 615.579.8080
- Anne Janoski | Immediate supervisor, Provence | 423.782.8596
- Ben Collins | Immediate supervisor, Provence | 404.395.2169