

Rowan Kinross

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Versatile and skilled Architectural Part 1 graduate seeking to combine a passion for problem solving, creativity and community work through a transition into **front-end web development**.

Experienced head baker with over a year at a successful vegan bakery, demonstrating composure and adaptability in technical and time-sensitive scenarios. Quick learner whose versatile skills include html, CSS, JavaScript, DIY electronics, Arduino programming, and expertise in ceramics. Proficient in collaborative project management and with design tools.

Education

EdX, Online Bootcamp - Certificate, Front-End Web Development

NOVEMBER 2023 - MARCH 2024

Strathclyde University, Glasgow - BSc, Architectural Studies with International Study with Merit

Trinity Academy, Edinburgh - National 5 in English, Maths, Physics, Chemistry, French, History, Music and Art with grades AAAAAAAA. Highers in English, Chemistry, Art, Maths and Physics with grades AAABB. Advanced Highers in Maths, Art and Chemistry with grades AAB

Awards

Dux of the School, Trinity Academy 2015

Skills

html, CSS, Bootstrap 5.3, Javascript, JQuery, Day.js, Node.js, Object Oriented Programming

Projects

Web API Trivia Quiz, Web Application -

Quiz trivia page to test JavaScript skills, showcasing proficiency in alerts, local storage operations, array organisation, and HTML targeting.

Work-day Scheduler, Web Application -

Designed and implemented a functional event scheduler, allowing a user to input a scheduled event on time-slot, with dynamic css styling.

Experience *(paid)*

Retail Assistant, Scoop Wholefoods, Bristol, UK - NOVEMBER 2023 - Present

- Delivering friendly and level-headed customer service and competent reliable use of tills, in person for up to 100 customers per day
- Sharing an aptitude for concise multi-tasking by constant daily stock management, rotation and refilling as well as packing deliveries

Head Baker, A.Pastry, Glasgow, UK - MAY 2022 - OCTOBER 2023

- Demonstrated precision and innovation, meticulously crafting a diverse range of bakes
- Skillfully managed various aspects of the business from optimising schedules and workload for a team of three bakers to ensuring efficiency in a fast-paced environment to customer/client relations
- Led innovation to curate cutting-edge recipes tailored to an emerging vegan market, staying ahead of culinary trends, ingraining the importance of adaptability and staying current in a dynamic market

Draftsperson & Model Maker, Coffee Saints, Edinburgh, UK - MARCH 2021 - APRIL 2022

- Used my expertise to translate the needs, priorities and aesthetic preferences of the client to output different forms of design communication. Creating a logbook and a 3D model played a vital role in securing funding and jump-starting the build process

Pastry Chef & Baker, Kaf Bakery, Glasgow, UK - SEPTEMBER 2020 - MARCH 2022

- Used practical and technical skills to make aesthetically-pleasing, uniform bakes
- Took pride in devising more efficient systems and processes to maximise production whilst minimising errors, such as devising the new bakery layout, work schedule and task delegation

Chef, Supervisor, Glasvegan, Glasgow, UK - AUGUST 2020 - JULY 2021

- Tasked with training new staff and promoted to supervisor, developing my skills in leadership and furthering my understanding of crucial industry standards

/References available on request.

Experience *(unpaid)*

Architectural Assistant, Levitate, London, UK - SEPTEMBER 2021

- Taking a project from start to finish, surveying, researching, developing ideas, delivering a presentation of my work to the whole firm
- Dedicated to the work and merited for my efficient pace and attention to detail