

# Daniel J. Berlin



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## EDUCATION

**Art Institute of Philadelphia** – Culinary Management, 2013: B.S.

*relevance {*

*Spreadsheets, organization systems, recipes as code*

*};*

**University of the Arts** – Writing for Film and Television, 2008: B.F.A.

*relevance {*

*Media production, web development, theory and technology*

*};*

## CODE TRAINING

**Codecademy** – 21 certificates, including:

Intermediate JavaScript;

Intermediate CSS;

Video Games with Phaser.js;

Node.js;

Vue.js;

**Codewars.com** – 134 Completed Kata:

Level: 5 kyu;

Honor: 464;

Honor Percentile: top 18.876%;

Total Completed Kata: 134;

## DISTINCTIONS

Certified Cicerone® (Level II)

Published Contributor to Philly Beer Scene Magazine

Two-Time Philly Beer Geek finalist

Writer of Brewing Programs for the TI-83

Station Manager of UArts Web Radio Station

Lumosity Best LPI: 1598

## SKILLS

JavaScript, JQuery, HTML, CSS, Phaser.js  
Photoshop and the Adobe Creative Suite  
Microsoft Excel and other Office Applications  
World Cuisine and Recipe Development  
Volkswagen Maintenance and Fahrvergnügen Enhancement  
Self-Study and Independent Research

## EMPLOYMENT

### **Divs4U: Philadelphia, PA**

FOUNDER => {April 2020}

- Freelance web development and coding
- HTML, CSS, JavaScript
- One-stop services including photography, media production, branding, design,

### **Roasted Liberties: Philadelphia, PA**

FOOD TRUCK MANAGER => {April 2018 – April 2020}

- Booked events and arranged menus
- Prepped at commissary and loaded truck
- Recipe costing and analysis

### **The Duck-Rabbit Craft Brewery: Farmville, NC**

PENNSYLVANIA SALES REPRESENTATIVE => {April 2016 – April 2018}

- Maintained key accounts as well as developed new opportunities
- Increased sales in my territory
- Worked largely unsupervised as a self-starter in 43+ counties

### **Brown's Beer Garden: Westville, NJ**

FOOD AND BEVERAGE MANAGER => {April 2014 – April 2016}

- Curating and ordering of beer/cider/FMB inventory, including nearly 1000 varieties for multiple locations in Pennsylvania
- Education and training of staff teams in beer service and customer service
- Utilization of sales data including Gross Profit reports and budgeting

### **Feast Your Eyes Catering: Philadelphia, PA**

SOUS CHEF => {Sep 2013 – Mar 2014}

- Ordering and receiving, budgeting
- Recipe development, costing analysis, and database management
- Prep cooking and catering event work