

## SUMMARY

I'm a software developer interested in developing socially-conscious technologies. I switched to programming from a culinary career with the goal of working on tech products that could help small-scale restaurateurs and chefs remain financially competitive with larger companies while offering their employees a better quality of life.

## SKILLS

### TDD

RSpec

Capybara

Minitest

Webmock/VCR

Selenium

### Languages/Frameworks

Ruby

Rails

HTML

CSS/SASS/BASSCSS

SQL/PostgreSQL

Sinatra

JavaScript/jQuery

### Interests

Elixir/Phoenix

Python/Django

## EDUCATION

**Turing School of Software & Design**

Backend Engineering

**Vassar College**

B.A. Media Studies 2012

## PROJECTS

### BATTLESHIP

- 7 day brownfield project to fix and complete a broken API implementation of the game Battleship
- To play, users generate boards, invite another player, and exchange shots via POST requests
- Users sign up for an account to get an access key to play the game via HTTP requests on our secure API.
- To invite another player, users click a link on the site to generate an invitation email.

### RECIPERESOURCE

- 2 week solo project creating a Rails app designed to make recipe management easier for chefs & improve communication between staff members.
- 3rd place winner of the Turing School demo competition
- Multitenant authentication & authorization
- Consumes from the yelp! API to auto populate existing restaurant information & provide users with customer perception of their restaurant.

### BIKESHARE

- Worked on a 3 person team to create a Rails app that shows statistics for bike stations and weather conditions based on 600,000 + records taken from a San Francisco bicycle sharing service.
- The website also includes a web store where users can purchase bicycle accessories and administrators to manage the bike shop and placed orders.

## VOLUNTEERING

### CODE FOR DENVER · Volunteer Denver, CO

Current

Work on various projects with other developers in the Denver community to work on civic tech based projects.

## EMPLOYMENT

### MARZCYK FINE FOOD

Denver, CO

Bakery Manager

- Responsible for large-scale production of all bread, pastries and sweets made at Marczyk Fine Foods.
- Re-vamped bakery inventory, organization systems and production schedules.

### DEPARTURE

Denver, CO

Sushi Cook

- Part of the restaurants opening team.
- Worked 6-7 days a week managing station responsibilities and communicated with back and front of house staff to ensure great service.

### POK POK NY

Brooklyn, NY

Line Cook

Cooked on all stations full time, and greatly enjoyed meeting the rigorous standards and high volumes of a Michelin-starred restaurant.