
ANDREA MORSHEAD

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[https://github.com/
anmorshead](https://github.com/anmorshead)

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Portfolio!**

**PROFILE**

As a first-year Web Programmer, I'm eager to apply my foundational skills in HTML, CSS, and JavaScript to pursue a developer role. I'm committed to continuous learning and seeking opportunities to embrace challenges and growth opportunities in the field of Web Development.

HIGHLIGHTS OF SKILLS AND ABILITIES

- Proficient in JavaScript, HTML, CSS, with a focus on creating responsive web applications.
- Experience using Java for backend development, WordPress for CMS' and PHPMyAdmin / SQL Server for database management.
- Excellent time management and efficient working skills.
- Demonstrated ability to thrive in fast-paced, high-pressure environments.
- Strong emphasis on maintaining coding standards and best practices, ensuring scalable and maintainable codebases
- Effective leadership skills, capable of both collaborating within diverse teams and providing guidance to achieve project goals

EDUCATION

IT Web Programming, NSCC [Halifax, NS] —(Anticipated Graduation) —2025

Diplôme de Pâtisserie, Le Cordon Bleu [Ottawa, ON] —2013

WORK EXPERIENCE**Head Pastry Chef, Parkland At The Gardens — 2021-2023**

- Implemented efficient production processes resulting in consistent and timely delivery of desserts and baked goods for a large number of residents daily.
- Developed menus that satisfied the diverse dietary needs and preferences of residents while maintaining high-quality standards across multiple dining venues.

Pastry Commis I, Halifax Convention Centre — 2017-2020

- Contributed to the successful execution of high-volume events by efficiently coordinating with team members to prepare and deliver food for thousands of guests daily.
- Received consistent positive feedback from customers for exceptional service delivery during catered events, enhancing the reputation of the organization.

Pastry Chef / Assistant Kitchen Manager, A Bread Affair — 2016-2017

- Streamlined inventory management processes, resulting in accurate ordering of ingredients and supplies, minimizing waste, and reducing costs.
 - Maintained product quality and consistency by overseeing the preparation and baking of various pastries and bread products, contributing to customer satisfaction and repeat business.
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