

Alissa V Stark

MS Student | Cartography | GIS Programming

alissavstark@gmail.com | 952-451-1138

PORTFOLIO

<https://avstark-gis.github.io/avstark-gis-Portfolio/>

EDUCATION

Master of Science in GIS and Web Map Programming

The University of Wisconsin-Madison

Expected Completion August 2022

- Created interactive maps using JavaScript with D3 and Leaflet
- Analyzed and updated databases using PostgreSQL statements and QGIS
- Made maps and infographics with ArcGisPro and ArcMap in conjunction with Adobe Illustrator and Photoshop
- Selected as the **2021 Barbara Bartz Petchenik Memorial Award in Cartographic Design**, 2nd place (Graduate level) winner <https://avstark-gis.github.io/avstark-gis-Portfolio/farmland.html>

Bachelor of Science

Saint Olaf College, Studio Art Major

GIS Fundamentals Certificate

The University of Wisconsin-Madison

TECHNICAL SKILLS

GIS/Cartography

ArcGIS Pro | ArcMap | Adobe Illustrator | Adobe Photoshop | QGIS

Mapbox Studio | Leaflet

Programming

JavaScript | Java | SQL | HTML | CSS

Familiar with Node | Python | GDAL

PROFESSIONAL EXPERIENCE

University of Wisconsin Madison Cartography Lab

<https://geography.wisc.edu/cartography/>

Student Web Cartographer | Tech Lead

October 2021 - Present

- Develop customization of a mobile-first geospatial toolkit (Mapeo/Mapbox) for a UN-funded research project in Adamawa, Nigeria.
- Adapt project to meet the needs of Nigerian pastoralists in their efforts to strengthen conflict resolution.
- Listen to concerns and answer questions about the technology used in the project.
- Create instructional documents and videos as well as make myself available through email, message chats, and video calls for guidance regarding installation or use of the app.

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Pastry Chef | Lead Baker

<https://www.linkedin.com/in/alissa-v-stark-5b106b16/>

Create new systems and strategies for efficiency.

- Demonstrate the ability to see the big picture without losing the details.
- Establish methods to improve recipe accuracy, shrink tracking, production efficiency, and training procedures.
- Eagerly take on challenges and see a project through to its completion.
- Promote teamwork that emphasizes trust and utilizes employees' unique strengths.

Day to Day Responsibilities

- Support the chef by maintaining a strong bakery team, developing menus, implementing systems, managing food inventory, and ensuring food safety.
- Create numerous from scratch recipes, including options for those customers with dietary concerns or limitations.
- Draft daily workflow outlines, training systems, production tools, and waste tracking systems.