

Celeste A. Moore

Houston, TX, 77019 | 281-928-6761 | [E-mail](#) | [GitHub](#) | [LinkedIn](#) | [Portfolio](#)

Full Stack JavaScript Developer adept at learning new technology, writing high-quality code, and observing best practices. Effective at completing tasks with minimal supervision and managing multiple projects simultaneously. Offers outstanding team-leadership, problem-solving skills and Googling.

Education

Rice University Full Stack Web Development Immersive Program Certified	08/2021
Houston Community College, Central Baking and Pastry Arts, AAS Cum Laude	08/2018

Technical Skills

Programming Languages: JavaScript | Markdown | jQuery
Web Frameworks: HTML5 | CSS3 | Bootstrap | Tailwind CSS | Canva
Other Technologies: Node.js | RESTful API's | React.js | Express.js | MongoDB | Heroku | Git/ GitHub | MySQL

Technical Projects

Scissors Palace (Salon) – [GitHub](#) | [Deployed Application](#)

An E-commerce salon site that allows users to buy products and book services.

- Utilized components and their life cycles, props, and states via React.js' structural hierarchy for scalability.
- Implemented the user interface with Mongoose/ MongoDB, Express.js, React.js, and Node.js

Foodly (Recipe Search Engine) – [GitHub](#) | [Deployed Application](#)

A platform allowing users to search recipes based on dietary restrictions.

- Experience building RESTful APIs.
- Developed the Front-End UX with Vanilla JavaScript and jQuery.
- Implemented the UI with HTML5, CSS3 and JavaScript

DZM Engineers (Structural Engineer Portfolio) – [GitHub](#) | [Deployed Application](#)

A demo of a Structural Engineering Firm's Website

- Developed the frontend reactivity and user experience with Vanilla JavaScript and jQuery.
- Implemented the user interface with HTML5, CSS3 and JavaScript

Previous Experience

San Jacinto College, Adjunct Professor

Houston, TX | 06/2019 - Current

- Responsible for developing and implementing Pastry Arts curriculums, ensuring lessons coincide with industry needs, trends and expectations. Of 3 graduating classes, ensured 100% job placement post-graduation.
- Conducts and oversees courses. Responsible for developing syllabi, course calendars and grading rubrics, ushering students' successful completion of the course(s) with a 92% student success rate.

Marriott Marquis- Houston, Pastry Sous Chef

Houston, TX | 04/2017 – 01/2020

- Coordinated and supervised bakery production, meeting budgetary objectives for food, labor, and supply costs.
- Training, onboarding and evaluating staff. 95% employee retention rate in bakeshop, up 10% since 2017.
- 2x nominee for *Host of the Month* out of 600+ employees.
- Designing and developing pastry menus and recipes, overseeing execution, ensuring guest satisfaction. Houston Marquis won *Hotel of The Year* for the Western Region in 2018.