

# Celeste A. Moore

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

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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

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

## Technical Skills

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Frontend Skills: JavaScript | HTML5 | CSS3 | React.js | Tailwind CSS | Canva | Bootstrap | jQuery  
Backend Skills: Node.js | RESTful API's | Express.js | MongoDB | MySQL  
Other Technologies: Heroku | Git/ GitHub

## Technical Projects

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### 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.
- Built the app with 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.
- 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*

- Implemented the user interface with HTML5, CSS3 and JavaScript

## Previous Experience

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### 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. 2x nominee for *Host of the Month* out of 600+ employees.
- Training, onboarding and evaluating staff. 95% employee retention rate in bakeshop, up 10% since 2017.
- 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.