

+ employment

Carolina Beverage Group Mooresville, NC

Manager of Ingredient Quality Control

May 2017 to Jan. 2018

- Handled millions of dollars of ingredients daily, for large companies such as Red Bull, Monster, Pepsico, etc.
- Maintained direct contact with the customers and producers
- Oversaw the Ingredient Department in their daily functions
- Coordinated between separate buildings to ensure congruent performance within the department
- Ensured all ingredients were received within new federal standards
- Performed lab work to verify that all ingredients received were within correct specifications
- Developed a system to better file required analysis paperwork

SALT the Bistro Boulder, CO

Chef

Feb. 2016 to May 2017

- Led the staff in both morning and evening services
- Assisted in inventory, maintaining budget, and quality standards
- Trained all new cooks
- Coordinated and managed the kitchen staff to ensure that all plates were prepared efficiently and effectively
- Communicated with servers to satisfy the demands of the customers

Ted's Montana Grill Boulder, CO

Lead Cook, Certified Trainer

Mar. 2015 to Jan. 2016

- Quickly moved up within the back of house staff
- Became a certified trainer and trained 10 employees
- Ensured all plates were compliant with corporate food standards

+ education

Galvanize Inc. Feb. 2019

Immersive Web Development

University of Colorado Boulder Dec. 2017

BA Evolutionary and Ecology Biology

+ projects

Portfolio Site

- My portfolio site to host my projects.
- Technologies: HTML, CSS, Bootstrap

Galvanize Eats

- Food ordering/delivery site
- Technologies: HTML, CSS, Bootstrap, JavaScript, APIs

fashfa

- lfsann
- safa

+ skills

HTML 5

CSS 3

JavaScript

Bootstrap

React

Node.js

Vue.js

APIs

Git

Materialize

Python

jQuery

Firebase

AngularJS

SASS

MatLab