

Edgar Cuarezma

Full-stack Developer

“Deftly utilizing Javascript to bring web apps to life using Node and React”

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Education

Art Center College of Design - Pasadena, CA

Bachelor of Fine Arts -- Illustration -- April 2006

Deployed Apps

-- May 2019 - currently maintaining

Soft Riders - UI Designer/Developer for the Soft Riders web and mobile site, showcasing dynamic content such as curated playlists, streaming radio show, and promotional videos.

Tech: Node.js with Express and EJS, MongoDB, JavaScript, jQuery, HTML, CSS

Link: <http://www.soft-riders.com/>

Projects //visit my github page to view development code

Color App - SPA for creating custom color palettes and save them using local storage on the browser

Tech: React, React Router, Material UI, CSS to JS HOC, Firebase for deployment.

Link: <https://color-app-dbac8.firebaseio.com/>

Illustration website - Online gallery powered by Next.js

Tech: Next.js, React, Javascript, CSS

Link: <https://entrante-next.now.sh/>

Skills

Bilingual: English/Spanish

Front-End: HTML, CSS (Flex and Bootstrap), JS(ES6+), React.js (Router, Hooks, Context, Optimization)

Back-End: Node.js, Express (REST, CRUD, API, token authentication, middleware), SQL, NOSQL (MongoDB), Python

Graphic Design : Adobe Illustrator, Photoshop, XD

Work Experience

May 2018 - March 2020

Troubadour Bakery -- Milwaukee, WI

Pastry Team

- Duties include laminating and hand shaping viennoiserie such as croissants, danish, and morning buns. Coordinate with team members to organize the shift and complete all tasks in a timely manner.

November 2016 - April 2018

Zak the Baker -- Miami, FL

Team Leader

- Training and educating new employees. Delegating and organizing the work flow so that all the work is done at a reasonable time. Troubleshooting and fixing issues that arise. Updating prep sheets for mixing schedule and keeping inventory.

April 2016 -- September 2016

Arizmendi Donostia -- San Sebastian, Gupuzkoa, Spain

Head Baker/Consultant

- Responsible for helping to start up a new Arizmendi Pizzeria in San Sebastian, Spain. This involved training new workers, coming up with a production schedule as well as recipe development, ordering supplies/ingredients, scheduling working hours, and educating workers about cooperative principles and how it's run.

August 2014 -- October 2015

Columbia City Bakery -- Seattle, WA

Lead Baker

- intensive work with high hydration doughs and strict consistency in quality. Experience shaping, mixing and baking sourdough and baguette breads with varying shapes. Responsible for maintaining liquid and stiff levains, bulk fermenting doughs, proofing pre-shaped and final shaped doughs. Lead a small team of shapers with divide/shape times and delegating extra tasks.

November 2012 -- July 2014

Arizmendi Valencia (worker-owned cooperative) -- San Francisco, CA

Baker/Owner

- Assigned all duties of baker including mixing, shaping, baking, register and barista. As the convener for Production, was responsible for ordering ingredients, recipe development, managing pars, training, adjusting and improving flows (especially during holidays and special events)