

ILANA GROSS

ilanagross@gmail.com

www.github.com/ilanagross

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EDUCATION

Hunter College

B.A. | Computer Science | Expected December 2019 | 4.0 Term GPA Fall '17 and Spring '18

The Institute of Culinary Education, New York, NY

Pastry & Baking Diploma Program | 2014

The Evergreen State College, Olympia, WA

B.A. | focus in Math Education | 2012

COURSEWORK + CODING CHALLENGES

COMPLETED : Introduction to Programming (Python and C++) | Discrete Mathematics | Calculus | Group Theory | Real Analysis | Intro to Applied Stats | Data Analysis (SPSS and Rstudio) | Software Design + Analysis I (C++) | Computer Architecture I | Computer Theory

FALL 2018 : Software Design + Analysis II (C++) | Computer Architecture II | Matrix Algebra | Logic and Computers

Leet Code Challenges | www.leetcode.com/ilanagross/

CodeWars Challenges | www.codewars.com/users/izsg

HackerRank Challenges | <https://www.hackerrank.com/ilanagross>

WORK EXPERIENCE

Hunter College Computer Science Department | New York, NY

Undergraduate Teaching Assistant 08/2018 - Present

- Assist in programming labs for introductory programming and Software Design + Analysis I classes.

CUNY Tutor Corps | Bronx, NY

Summer Math Tutor 06/2018 - 08/2018

- Tutored four special needs students in 6-8 grade during their extended school year summer term.
- Cooperated with my students' one-on-one paraprofessionals to learn my students' needs, strengths, interests, and communication styles.
- Utilized many approaches to teaching multiplication, division, fraction arithmetic, etc.
- Discussed approach to teaching with other tutors in order to develop our effectiveness.

Saraghina Bakery | Brooklyn, NY

Baker 03/2016 - 06/2017

- Mixed, shaped and baked various breads and croissants for wholesale and retail production.
- Consulted with management to reorganize production in order to accommodate more wholesale production (number of wholesale accounts doubled during the course of my employment.)

Il Buco Alimentari & Vineria | New York, NY

Baker 05/2015 - 03/2016

- Worked 5am shift, assisting in all aspects of production including mixing, shaping, baking, cleaning and ordering.