

G. PIERCE LUSK

FULL-STACK DEVELOPER

📞 704.488.8244
✉ gpiercelusk@gmail.com

🔗 <https://gpiercelusk.github.io/updated-portfolio/>
🌐 <https://www.linkedin.com/in/pierce-lusk-9278ba5b/>
🐙 <https://github.com/gpiercelusk>

Dedicated full stack developer with a fondness for efficient design. Passionate about front-end development using frameworks like React and Vue. Interested in furthering my technical skills to build a career as a developer.

WORK EXPERIENCE

- 01/2019- 07/2019 *Full-Stack Web Developer Bootcamp* **Coding Bootcamp** Chapel Hill, NC
- Created an application that takes pantry items on hand and finds recipes based on items that the user inputs utilizing APIs from edamam and Google Maps.
 - Collaborated on an app that connects users for phone conversations based on users status utilizing MySQL database and a responsive u/i.
 - Collaborating on a travel application that the user can find flights, hotels and points of interest
- 09/2016- PRESENT *Pastry Cook* **The Carolina Inn** Chapel Hill, NC
- Manage night shift, brunch, and tea production for Crossroads' pastry department while keeping par stocks.
 - Production includes chocolates, confections, quick breads, cakes, ice creams, etc.
 - Plan production for week ahead, according to volume.
 - Assist in creating menus for brunch and tea while developing standardized recipes.
- 01/2011-09/2016 *Lead Chocolatier* **Twenty Degrees Chocolates** Charlotte, NC
- Scale, mix and prepare raw materials according to company specifications and recipes.
 - Maintain all par stocks through inventory and ordering.
 - Manage all production of chocolates and confections.
 - Develop standardized recipes for chocolates and confections.
 - Maintain above a 98% sanitation score.

EDUCATION

- 2019, GRADUATE **University of North Carolina at Chapel Hill** Chapel Hill, NC
6 month Certificate program Coding Bootcamp, complete 7/20/2019
- 2012, GRADUATE **Central Piedmont Community College** Charlotte, NC
Associate of Applied Science: Baking and Pastry Arts, 3.5 CGPA
- 2008, GRADUATE **Central Piedmont Community College** Charlotte, NC
Associate of Applied Science: Culinary Arts, 3.3 CGPA

PROFESSIONAL MATRIX

TECHNICAL SKILLS	Adept in classical and modern dessert making methods. Skilled in all manners of chocolate production from tempering, crystallizing, to presentation. Experienced in banquet and line food preparation and cooking. Qualified in managing weights, measures, and cross-utilization of products to reduce internal costs.
ENTERPRISE SKILLS	Proficient in communicating to production staff the procedures and methods to create successful products. Inventory management, adhering to par levels with ordering and tracking processes.