

# G. PIERCE LUSK

FULL-STACK DEVELOPER

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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   | <i>Full-Stack Web Developer Bootcamp</i> | <b>Coding Bootcamp</b>           | Chapel Hill, NC |
| <ul style="list-style-type: none"><li>• 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.</li><li>• Collaborated on an app that connects users for phone conversations based on users status utilizing MySQL database and a responsive u/i.</li><li>• Collaborating on a travel application that the user can find flights, hotels and points of interest</li></ul> |  |                                  |                 |
| 09/2016- PRESENT   | <i>Pastry Cook</i>                       | <b>The Carolina Inn</b>          | Chapel Hill, NC |
| <ul style="list-style-type: none"><li>• Manage night shift, brunch, and tea production for Crossroads' pastry department while keeping par stocks.</li><li>• Production includes chocolates, confections, quick breads, cakes, ice creams, etc.</li><li>• Plan production for week ahead, according to volume.</li><li>• Assist in creating menus for brunch and tea while developing standardized recipes.</li></ul>  |  |                                  |                 |
| 01/2011-09/2016  | <i>Lead Chocolatier</i>                  | <b>Twenty Degrees Chocolates</b> | Charlotte, NC   |
| <ul style="list-style-type: none"><li>• Scale, mix and prepare raw materials according to company specifications and recipes.</li><li>• Maintain all par stocks through inventory and ordering.</li><li>• Manage all production of chocolates and confections.</li><li>• Develop standardized recipes for chocolates and confections.</li><li>• Maintain above a 98% sanitation score.</li></ul>   |  |                                  |                 |

## EDUCATION

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

## SKILLS

Javascript, jQuery, RESTful APIs  
HTML5, CSS, Bootstrap, Semantic U/I  
Git, Node.js, NPM, Express  
MongoDB, MySQL  
React, Vue

