

# DANA HEIMANN

## UX/UI & VISUAL DESIGNER

Objective: Seeking User Experience Design role with the opportunity to leverage my creative and managerial skills as I grow.

Design professional with strong user research, user interface and visual design skills with interests in Web Design, Project Management and Micro-interactions/animations. Completed Google User Experience Design Professional Certificate as well as Codecademy Pro's HTML, CSS, JavaScript, Color Design, Bootstrap, Sass, Navigation Design, & Responsive Design courses.

Excellent communication, time-management, and team-working skills with great attention to detail developed through years of experience working in various Michelin-star NYC restaurants.

Experienced English as a Second Language Teacher with demonstrated history of student success, creative lesson-planning, and self-scheduling. Bachelor's Degree in English Language & Literature, minors in Spanish Language & Art Studio Photography from the State University of New York at New Paltz.

### CERTIFICATES (CODECADEMY)

LEARN JAVASCRIPT COURSE

*November 2021*

BUILD A WEBSITE WITH HTML, CSS,  
& GITHUB PAGES SKILL PATH

*October 2021*

LEARN RESPONSIVE DESIGN  
COURSE

*September 2021*

LEARN NAVIGATION DESIGN  
COURSE

*August 2021*

LEARN SASS COURSE

*July 2021*

LEARN BOOTSTRAP COURSE

*June 2021*

LEARN COLOR DESIGN COURSE

*June 2021*

LEARN CSS COURSE

*May 2021*

LEARN HTML COURSE

*November 2020*

### CONTACT



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SEVILLE, SPAIN



LINKEDIN.COM/IN/  
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### EDUCATION

GOOGLE USER EXPERIENCE  
DESIGN PROFESSIONAL  
CERTIFICATE

*Seville, Spain, 2022*

STATE UNIVERSITY OF NEW  
YORK AT NEW PALTZ

*New Paltz, NY, USA, 2009-2013*

*Bachelor of Arts*

*Cum Laude*

*English Literature Major*

*Spanish & Art Studio Minors*

*GPA 3.6*

UNIVERSIDAD DE SEVILLA

*Seville, Spain, Spring 2012*

*Spanish Language Studies*

*GPA 4.0*

## SKILLS

### UX / UI

- ❖ User Research
- ❖ User Journeys
- ❖ User Flow
- ❖ Sketching
- ❖ Storyboarding
- ❖ Paper & Digital Wireframing
- ❖ Mockups
- ❖ Affinity Mapping
- ❖ Mobile App Design Systems
- ❖ Lo-Fi & Hi-Fi Prototyping
- ❖ Usability Studies

### DESIGN

- ❖ Figma
- ❖ Adobe Suite (XD, Photoshop, Illustrator)
- ❖ Typography
- ❖ Visual Hierarchy
- ❖ Color Theory

### CODING

- ❖ HTML
- ❖ CSS
- ❖ CSS Grid & Flexbox
- ❖ Basic JavaScript
- ❖ Bootstrap
- ❖ Responsive Design

### GENERAL

- ❖ Fluent Spanish
- ❖ Teaching
- ❖ Photography
- ❖ Leadership
- ❖ Problem Solving
- ❖ Writing & Editing

## WORK EXPERIENCE

### ENGLISH CONNECTION TRIANA

(Private ESL Language Academy)

#### **English as a Second Language Teacher**

Seville, Spain ♦ September 2018 – June 2020

- ❖ Taught individual, group, and business classes to Spanish students from young learners to business professionals of all levels from beginner to advanced English. Taught a variety of skills including Reading, Listening, Speaking, Writing, Grammar, and Vocabulary.
- ❖ independently planned 16 lessons weekly, and managed all homework assignments, tests, writing assessments, and grading for 8 different classes.

**LE COUCOU** (Fine Dining Restaurant with One Michelin Star & Winner of James Beard Award for Best New Restaurant in the United States, 2017)

#### **Captain**

New York, NY ♦ June 2017 – June 2018

- ❖ Managed and delegated tasks to a small section team to provide exceptional customer service and high-end fine-dining experience to guests. Utilized excellent time-management skills to plan and execute multiple-course meals coordinated with wine pairings or bottle service with the ability to adapt on the fly as the service unfolded
- ❖ Helped guests select menu items through competent and thorough knowledge of all menu items, ingredients, sourcing locations, preparation techniques, & potential allergens and helped guests select wines by the glass through accurate knowledge of winemakers, regions, terroir, grape varieties, & vintages.
- ❖ Constantly communicated with my team, managers and kitchen to provide elegant service, while using my ability to retain composure in a fast-paced, high-pressure situation

**AGERN** (Fine Dining Restaurant with One Michelin Star)

#### **Expeditor**

New York, NY ♦ August 2016 – April 2017

- ❖ Maintained flow of service as acting liaison between front-of-house and back-of-house staff by coordinating the timing and firing of courses with the flexibility to adapt as new information was obtained. Delegated necessary tasks to kitchen servers and back servers while communicating openly and clearly with chefs, servers, and managers
- ❖ Gained comprehensive knowledge of all savory dishes, desserts, house-made cocktails & non-alcoholic drinks including each of their ingredients, why they were chosen, where they came from, how they were prepared, & what potential allergens they contained, and presented them to guests in a refined tableside manner

**REBELLE** (Fine Dining Restaurant with One Michelin Star)

#### **Expeditor**

New York, NY ♦ August 2015– July 2016

- ❖ Utilized excellent time management skills for timing and firing of dishes throughout a service of up to 200 guests per night by managing a constantly changing ticket board and effectively problem-solving to keep kitchen and dining rooms running smoothly simultaneously
- ❖ Communicated effectively with servers, sommeliers, and managers to accommodate needs, preferences, wine pairings, bottle service, allergies, and time constraints of guests, while at the same time worked closely with chefs & cooks to accommodate the needs of each kitchen station (Meat, Fish, Hot Appetizers, Cold Appetizers) accounting for preparation & plating times of all dishes as well as any unforeseen issues that might have arisen