

In the last 8 months I've come from almost no knowledge of web development to being confident using HTML, CSS, SCSS, and JS.

I have developed my skills in attention to detail, organisation, and design throughout my career, and I am proficient in following design specifications closely. I am proud of the high standards I set for myself and believe that I would be an asset to any web development team.

I am currently finishing the 4 week edX Web Accessibility course. Disabled users account for a big chunk of the market (~16%), and reaching them (without compromising usability) is an exciting challenge for me.

I am eager to apply myself to a challenging new role as a Frontend Web Developer and I am confident that I have the skills and qualities you are looking for in a candidate.

EXPERIENCE

* : denotes one Michelin star

Frontend Web Development courses, online— *CodeCademy*

June 2022 - present (8 months)

- Completed various frontend-focused courses, challenges, and practice projects.
- HTML, CSS, Intermediate CSS, Sass, JavaScript, JS Websites, Responsive Design, Git/Github, Bootstrap
- <https://luciebarlin.com/certs.html>

Patissier— *Wild and the Moon*, Amsterdam

December 2021 - July 2022 (8 months)

- Preparation of vegan and gluten free desserts
- Efficiently overseeing inventory levels of finished products to ensure optimal balance between adequate supply and waste reduction
- Ensuring all daily prepared items were ready on time, for transport to central Amsterdam cafe
- Successfully managing fluctuations in customer demand for various menu items, including handling unexpected spikes in popularity
- Creating unique and innovative dishes utilising seasonal

Lucie Barlin

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Amsterdam

AVAILABILITY

Full time

LANGUAGES

English, basic Dutch (can read well, basic listening/speaking/writing)

ACHIEVEMENTS

Beste Bonbon van Nederland

Finalist April 2021

Recipe contributor to Joris

Bijddendijk's cookbook *Bij Bijddendijk Thuis* (2022).

Bonbons by Lucie created own small business selling self-made chocolate bonbons

ingredients and incorporating contemporary culinary techniques

Patissier— Restaurant Rijks *, Amsterdam

March 2019 - September 2021 (2.5 years)

- Created innovative new desserts using seasonal ingredients
- Developed many vegan and allergen-free desserts and friandise for a dedicated menu
- Initiated and developed projects to earn a second Michelin star: cheese making, chocolate making
- Served and explained dishes at the table for the guests [[I want to think about how to claim more credit with this one]]
- Pivoted to take-away, pick up, and “make-away” service during Covid lockdown

Pastry Chef de Partie— Soho House/Cecconi's, Amsterdam

July 2018 - February 2019 (7 months)

Baker/Demi Pastry Chef de Partie— The Duchess *, Amsterdam

November 2017 - June 2018 (7 months)

Pastry Chef— Bacchus, Brisbane

July 2017 - October 2017 (4 months)

Pastry Chef de Partie— 34 Restaurant, London

August 2015 - May 2017 (1.5 years)

EDUCATION

edX, online— *W3Cx WAI0.1x: Introduction to Web Accessibility (Audited)*

Feb 2023

CodeCademy, online— *Frontend focused courses*

<https://luciebarlin.com/certs.html>

Karen Pryor Academy, online— *Dog Trainer Foundations*

Jan 2022

Vermaat training, online— *HACCP; Allergens and intolerances certification updates*

March 2021

Nordic Education Centre for Dog Trainers, online— *Level 1 of NECDT International Dog Trainer School*

Jan 2021

Met. South Institute of TAFE, Brisbane— *Certificate III Hospitality (Patisserie)*