Lucie Barlin

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

Working in the high-pressure environment of the kitchen means I'm no stranger to working hard, consistently, and to specification. I also like to be organised and I have high standards for myself.

I am currently focusing on learning the more advanced parts of web accessibility. Disabled users account for at least 16% of the market, and making sure we can reach them (without compromising usability) is an exciting challenge for me.

EXPERIENCE

CodeCademy courses, Amsterdam— *Frontend Web Development*
June2022 - present

- Completed various frontend-focused courses, challenges, and practice projects.

Wild and the Moon, Amsterdam— *Patissier*
December 2021 - July 2022

- Preparation of vegan and gluten free desserts in production kitchen for daily transport to cafe
- Mise en place
- Creating seasonal menu items

Restaurant Rijks*, Amsterdam— *Patissier*
March 2019 - September 2021

- 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
- Pivoted to take-away, pick up, and "make-away" service during Covid lockdown

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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 Bijdendijk's cookbook *Bij Bijdendijk Thuis*.

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

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

July 2018 - February 2019

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

November 2017 - June 2018

Bacchus, Brisbane— *Pastry Chef*

July 2017 - October 2017

34 Restaurant, London— *Pastry Chef de Partie*

August 2015 - May 2017

EDUCATION

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

Feb 2023

CodeCademy, online— *various frontend focused courses*

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)*