

# Lucie Barlin

In the last 8 months I've come from almost no knowledge of web development to being confident using HTML, 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*

June 2022 - 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

0625022224

[lucie.barlin@hotmail.com](mailto:lucie.barlin@hotmail.com)

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 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)***