Samantha Wolfskill

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Multi-talented programmer with a proclivity toward UX/UI. My professional training in fine arts gives me a creative edge in tackling projects by being able to think about the big picture, while also keeping an extreme attention to detail. Years of experience in customer-facing environments have given me strong communication and interpersonal skills. Highly adaptable and always learning something new.

Technical Skills

JavaScript ES6+, Node, React, MongoDB, Mongoose, Express, GraphQL, Apollo, MySQL, NoSQL, HTML5, CSS3, GitHub, Python, Jest, jQuery, Handlebars, Materialize UI, Bootstrap, React-Bootstrap, UI Kit, Heroku, Adobe Suite, Procreate, AutoCAD

Projects

Reading Rambo | github.com/cshepscorp/reading-rambo | Deployment

- Purpose: All your favorite books, movies, and shows on one platform. Discover new things to watch or read, create watchlists, and view friend activity.
- Role: Designer of layout and components, married front and back-end functionality
- Tools: MERN Stack (React, Mongo, Express, Node), MUI Material, GraphQL, Apollo, GoogleBooks API, IMDB API

Pantry Hacker | github.com/wolfgarb/pantry-hacker | Deployment

- Purpose: A simple search tool for quick recipe information. No more scouring blogs to find what you need to make dinner.
- Role: Creator, project coordinator, main contributor on both back and front-end.
- Tools: MySQL, Sequelize, Handlebars, npm, Jest

D&D Character Creator | github.com/wolfgarb/dnd-character-creator | Deployment

- Purpose: Generate a character at random for your next tabletop role-playing game. Ideal for beginner's, NPC's, and one-shots.
- Role: Creator, project coordinator, front-end design and functionality
- Tools: Javascript, D&D 5E API, jQuery, UI-Kit, HTML, CSS

Experience

Triple Crossing Brewery

Tasting Room, Canning
Richmond, VA
April 2021 - Present

- Stay up-to-date with weekly beer releases to have the knowledge and proper talking points for various styles, along with new food specials and pairings
- Weekly taste-test new beer releases and quality check when needed
- Ability to quickly assess where help is needed and assist multiple positions whether it be behind the bar, expediting orders, or helping other team members and patrons

- Monitor canning line, ensure quality control, and quickly troubleshoot errors with machinery and labeling for a minimum of 5k+ cans (upwards of 40 barrels, varying on the day and special releases)

Salt & Forge
Food Truck, Line Cook, FOH
Richmond, VA
January 2020 - April 2021

- Created a daily prep list to fulfill the needs of both restaurant and food truck based on scheduled food truck orders, projected sales for the restaurant, and any additional overhead
- Researched, tested, and executed a dessert for a charity pop-up event
- Exhibited excellent time management skills on a daily basis while balancing the needs of both front and back of house, and by executing food prep in a timely manner before service
- Upheld standard health regulations with food preparation in addition to Covid sanitation practices
- Managed order taking over multiple online platforms as well as in person and over the phone
- Received and scheduled deliveries and catering orders

Up-Down
Bartender
Kansas City, MO
April 2015 - October 2019

- Quickly and efficiently made drinks for hundreds of patrons in a fast-paced environment and worked as a team alongside multiple bartenders
- Memorized 50+ beers offered and their respective style, flavor profiles, ABV, and brand to stay up-to-date with new beers in weekly rotation
- Collaborated in organizing and running special events for company parties, private events, and gaming tournaments
- Assisted in the maintenance and upkeep of classic arcade cabinets
- Managed and created batched cocktails and infusions with spirits to suit the need of projected sales for a high-volume bar, ranging from 30k to 40k on a weekend night
- Counted and distributed tips amongst bartenders and barbacks based on each individuals labor hours
- Used WordPress to update and edit kitchen menu

Education

University of Richmond
Full-stack Web Development
Richmond, VA
Certificate - February 2022

University of Missouri-Kansas City
Fine Arts
Kansas City, MO
2014-2015 - not completed

Lee's Summit Sr. High School
Graduate
Lee's Summit, MO
2008-2012