

Over the past year, I've come from almost no knowledge of web development to being confident using **HTML, CSS, SCSS, and JS**. I've recently begun learning the **Vue.js** framework.

I have developed my skills in attention to detail, organisation, and design throughout my previous career, and I am proficient in following design specifications, including **responsive web design**, 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 have recently completed the 4 week edX **Web Accessibility** course. Disabled users account for a big chunk of the market (~16%), and increasing reach (without compromising usability) is an exciting challenge for me. The web is for everyone, and people with all types of abilities should be able to make use of it independently.

I am eager to apply myself to a challenging new role as a **Front End Developer** and I am confident that I have the skills, drive, and qualities you are looking for in a candidate.

## EXPERIENCE

\* : denotes one Michelin star

### **Personal portfolio website, online— *self-published and developed***

November 2022 - present (4 months)

- Completed various classic practice projects, innovated and developed new projects, created reusable elements, styled and marked up the website from scratch.
- Utilised HTML, CSS, Sass, JavaScript, responsive design, Git/Github; enhanced accessibility of website through keyboard, aria labels, alt text etc
- <https://luciebarlin.com/>

### **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>

# 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

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

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

### **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 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
- 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**

**Girl Code & De Voorhoede**, Amsterdam— *Inclusive Design & Accessible Web Development (Meetup/Seminar)*

March 2023

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

February 2023

**CodeCademy**, online— *Frontend focused courses*  
<https://luciebarlin.com/certs.html>

**Karen Pryor Academy**, online— *Dog Trainer Foundations*

January 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*

January 2021

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