

ISABELLA WANG

{ FRONT-END DEVELOPER } 📍 TORONTO, ON 📞 (416) 453-1890

◦ DETAILS ◦

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◦ LINKS ◦

[LinkedIn](#)
[gitHub](#)
[Website](#)

◦ SKILLS ◦

HTML5
CSS3
SASS
JavaScript
jQuery
React
Website accessibility requirements
Pair Programming
Version control & collaboration using Git and GitHub
Restful APIs

👤 PROFILE

I'm a front-end web developer with a drive to create responsive and accessible websites. My background as a pastry chef taught me how to work in a fast paced environment, work with a team, and meet hard deadlines. It also helped me to develop great time management and multi-tasking skills, as well as the ability to adapt and troubleshoot on the fly. Now, I am excited to use these skills as well as my technical skills in my new career.

★ PROJECTS

📍 Nook's Cranny | react, api, firebase

[live site](#) / [github repo](#)

The shop from Animal Crossing re-imagined as an e-commerce store using data from the ACNH API, using Firebase to create a functional shopping cart.

📍 YBS Tours | react, api, group programming

[live site](#) / [github repo](#)

Created in collaboration with three other developers as a mock website from a client brief. Uses two of the NASA APIs as well as local storage for validation.

🎓 EDUCATION

📍 Web Development Immersive Bootcamp, Juno College of Technology, Toronto

October 2021 — December 2021

Created projects using React, CSS3, HTML5, JavaScript, and SASS.

Used gitHub and git to collaborate with others in both pair programming and group settings, learning best practices and web accessibility.

📍 Accelerated Web Development, Accelerated Javascript, Juno College of Technology, Toronto

2021

📍 Baking and Pastry Arts Management, George Brown College, Toronto

September 2011 — May 2013

📁 EMPLOYMENT HISTORY

📍 Pastry Chef at Jump Restaurant (Oliver & Bonacini), Toronto

October 2017 — October 2021

- created dessert menus for lunch, dinner, and banquet menus using local and seasonal ingredients according to customer feedback and reviews
- enforced and maintained methods and standards of quality and procedures
- mentored multiple interns who went on to be successful in the industry

📍 Chef de Partie (Pastry) at Auberge du Pommier (Oliver & Bonacini), Toronto

November 2013 — October 2017

- prepared and plated detailed fine dining desserts
- performed in a fast paced environment, organizing and prioritizing appropriately to ensuring a smooth service
- maintained inventory and managed ordering