

# GRACE MANZON

## FULL STACK WEB DEVELOPER

Philadelphia, PA | [Email](#) | [LinkedIn](#) | [GitHub](#) | [Website](#)

### SKILLS

**Languages:** Ruby, JavaScript, HTML, CSS

**Frameworks:** Ruby on Rails, React, Bootstrap

**Databases/Libraries/Tools:** Postgres, APIs, Git, GitHub

### CODING PROJECTS

**Visualify** - *A web browser application that produces personalized data visuals based on a users' Spotify data and allows them to save snapshots of time periods for future access* - [GitHub](#)

- Backend RESTful API using MVC architecture built with Ruby on Rails
- Frontend multi-page application built with npm, webpack, React.js and CSS
- Secure authenticated user profiles using JSON web tokens
- Spotify user data accessed through the Spotify API with user authentication using OAuth
- Personalized charts and graphs generated with the Plotly.js library for React

**InSnapx** - *Photo share app aimed towards creating opportunity to book photographers based on their online portfolios and convention attendance* - [GitHub](#)

- Full-stack Ruby on Rails RESTful API with MVC architecture
- User authentication using BCrypt gem
- Index and show views utilizing the JBuilder gem and Bootstrap framework
- Google calendar based scheduling and agenda component from Nylas gem

**Dinosaur Game** - *A side-scrolling platformer based on 1998 iMac game "Nanosaur"* - [GitHub](#)

- Single scene application written in Javascript
- Utilizes the Phaser 2 framework to build arcade physics and accept keyboard input
- Features original artwork for spritesheets and tileset

### EDUCATION

**Actualize Coding Bootcamp | Certificate in Full-Stack Web Development**

**July 2022 - November 2022**

A four-month full-stack web development bootcamp. Core technologies included Ruby, Rails, JavaScript, and React. Special emphasis on API-driven development, version control with Git, professional tooling, team collaboration, and continual learning.

**Boston College | General Coursework in English Literature**

**January 2012 - March 2013**

### EXPERIENCE

**Events Coordinator | Vetri Cucina**

**April 2019 - Present**

- Coordinate special events for groups of up to 30 guests, managing all aspects of the process including building relationships with clients over the course of up to a year before their scheduled event, and executing service the evening of the event
- Guide conversations with clients to understand their vision and determine expectations in order to provide high-touch, individualized experiences that build rapport and generate returning bookings
- Develop and maintain guest profiles on an internal platform that document their preferences and nuances for staff reference for future reservations
- Orchestrate cross functional collaboration between front and back of house management to create an event plan that integrates the guests vision, preferences and budget with the restaurant's brand and offerings

**Lead Expeditor | Fork Restaurant & Bar**

**August 2017 - April 2019**

- Supervised the bar and dining room in a 200 seat restaurant which featured multiple service styles including a la carte ordering, a tasting menu option and private dining
- Created timelines based on each guests' order and coordinated full communication between each station and its respective chef to meet those timelines

- Designed menu adjustments on the fly for servers to present individualized menu options to meet the dietary needs for guests
- Developed and implemented a full scale food and beverage training program for new front of house staff that highlighted the restaurants' farm to table values, while also conducting ongoing training during seasonal changes to the inventory or upon request by individuals

**Restaurant Consultant | Rarest**

**March 2017 - June 2017**

- Collaborated with a 4 person management team to develop service standards, procedures, and revenue growth plan to elaborate on the chefs' vision for their new restaurant opening
- Analyzed the opening sales patterns and presented data to the management team to determine a profit margin
- Guided the opening service team with food and beverage, and service standards training

**Chef Tournant | Paramour, Wayne Hotel**

**January 2016 - February 2017**

- Mentored a team of 5-8 line cooks in their respective kitchen stations to promote their individual growth both in house and on an industry-wide scale
- Performed various kitchen stations and continuously studied new skills and techniques
- Collaborated with 2 chefs to design and test new dishes based on extensive research into industry trends, to increase the variety of clientele and keep the restaurant relevant and competitive

**Sous Chef | The Cottage**

**July 2013 - November 2015**

- Directed a team of 6 chefs during 6 hour dining services that accommodated 300-400 guests
- Coordinated with front of house staff to analyze the flow of service and delegated cooking and prep tasks amongst the chefs to meet the timelines required by each guest
- Documented all produce inventory and rotation to present quarterly food costs patterns to the regional management team