ARSENIJ VALENTUKEVIČIUS

JUNIOR FRONT END DEVELOPER

ABOUT ME

With several years of experience in the hospitality industry, I decided to pursue a new professional path in front-end development. To make this transition, I successfully completed **CodeAcademy**Typescript Front-End Development course. I am currently seeking new career opportunities to apply my technical knowledge and grow as a developer.

TECH SKILLS

HTML, CSS, Responsive

JavaScript, TypeScript

React, React Router

Node.js, Express.js

Git, GitHub, REST APIs

SOFT SKILLS

Adaptability

Initiative

Responsibility

Discipline

Resilience

LANGUAGE

Lithuanian - native

English - fluent

Russian - fluent

CONTACT ME

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Vilnius

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EDUCATION

CodeAcademy 2024 October - 2025 May, 1088 hours

Typescript Front-End Program

Completed a 1088-hour intensive program focused on building scalable web applications with **TypeScript** and **React**. Gained experience in component-based architecture, global state (**Redux**), **API** integration, and version control with **Git**. Worked with **Node.js**, **RESTful** services, and modern build tools like **Vite**. Applied OOP principles and best practices (SOLID, DRY, KISS) through project-based learning and **Agile** workflows.

WORK EXPERIENCE

Restaurant "Kolonada" bartender 2025 - Currently

and took early

Integrated quickly with no formal training and took early responsibility for alcohol inventory and orders. Co-created the summer cocktail menu and supported daily operations in a high-pressure environment, demonstrating ownership, adaptability, and teamwork.

"Cheers Pub" Head bartender

2020 - 2024

Managed bar operations and led service during peak hours in a fast-paced nightlife setting. Resolved conflicts, maintained a positive atmosphere, and ensured high service quality. Built strong communication, leadership, and stress-management skills through hands-on team coordination.

Restaurant "Sicilia" bartender

2019 - 2020

Developed a strong service foundation in a formal dining environment. Gained skills in multitasking, attention to detail, and professional communication while handling orders, phone reservations, and alcohol stock with care and responsibility.

