

My name is Donnay Krog and I am excited to be writing this letter!

I have developed a passion for HTML, CSS & SASS for the past 2 years. Recently I've been delving into Javascript & jQuery to further my growth. I have curated a website for a small business with the help of open source code, this process has taught me responsive design implementation, cross-browser testing, server hosting and webmail setup.

I am now dedicated in my journey to become a professional, and make this the field that I retire in one day as it is ever expanding, ever learning, and ever so exhilarating.

I want to work hard, I want to represent myself and my team at the highest standard, and I want to hold myself accountable for everything that I do.

I was fortunate enough to come across coding, it basically gave me a new sense of purpose. I have been falling in love with the syntax and the development of websites since. I am completely fascinated by the broad spectrum of coding and I'm hungry for more. It has been a good experience learning on my own, and I just know that I will flourish under the guidance of a sophisticated team.

Thank you for reading my letter and please kindly visit the website below!

Designed, Developed and Hosted: <https://www.downwithdough.co.za>



## **PERSONAL DETAILS**

Last Name:	Krog
First Name:	Donnay
Nationality:	South African
ID Number:	9303295017080
Availability:	Immediate
Location:	Cape Town
Gender:	Male
Race:	White
Languages:	English, Afrikaans

## **PROFILE SUMMARY**

I am a dedicated, presentable and articulate individual with substantial hospitality and leadership experience. I work well with others, and I am easily adaptable in any situation. I am hard-working, determined to succeed and strive to become a better person: a long-term goal that I aspire to achieve.

## **EDUCATION & QUALIFICATIONS**

<b>Date</b>	<b>Institution/ Organisation</b>	<b>Degree/Diploma/Certificate</b>
<i>2011</i>	<i>Linkside High School</i>	<b><i>Senior Certificate</i></b> ( <i>Grade 12 / Matric</i> )

## **ADDITIONAL CERTIFICATES/COURSES/TRAINING**

<b>Date</b>	<b>Institution/ Organisation</b>	<b>Certificate/Course/Training</b>
<i>2015</i>	<i>Q-Principle Academy</i>	<i>Diploma: F&amp;B Skill Set Courses</i>
<i>2020</i>	<i>Damelin</i>	<i>Course: Coding &amp; Web Design</i>
<i>2019</i>	<i>Roblin International Recruitment</i>	<i>TEFL Certificate 160hr Master Course.</i>

## **Major Coding Skills:**

- *HTML*
- *CSS*
- *Responsive Design*

- *Cross Browser Implementation*

### **Lesser Coding Skills:**

- *JavaScript*
- *jQuery*

### **Other Skills:**

- *Typing (66 words p/m)*
- *Web Hosting*
- *Web Mail*
- *GitHub*

## **PROFESSIONAL EXPERIENCE**

*Likeshuo*

*March 2020 - Present*

### ***English Teacher***

*What I Do/Did:*

- *Conversational tutoring. Researching topics. Casual debates.*
- *Teaching grammar. Interpersonal student relationships. Student guidance.*
- *Preparing and tailoring classes to the students preferences.*

*Reason for Leaving:* *(Change of career path, seeking personal and professional growth as a web developer.)*

---

*Mandarin Oriental (Qatar)*

*Feb 2019 – February 2020*

***Assistant Bar Manager***

*What I Did:*

- Client liaison. Customer service
- Research, testing & implementation of new custom-made cocktails
- Creating informational sheets on wine, cocktails, hard tac, et cetera for staff training
- Assisting Bar Manager
- Staff training on alcoholic beverages
- Staff training on wine service
- Assisting multiple bars within the hotel

*Reason for Leaving:* *Change in career path.*

---

*Oblivion Bar & Kitchen*

*May 2018 – January 2019*

***Restaurant Manager***

*What I Did:*

- Client liaison. Customer service. Bookings. Restaurant operation.
- Creating music playlists. Occasional barista. Staff training.
- Coordinated daily operations.

*Reason for Leaving: Received a job offer to work in Qatar as a bar, opportunity to experience a different country and to experience a new field within the Hospitality industry.*

---

---

*Shimansky Jewellers*

*October 2017 – April 2018*

***Barman / Client Liaison***

*What I Did:*

- Serving quality craft gin and wines. Group gin and whiskey tastings with tourists.
- Acquired knowledge on local craft gins. Staff training. Occasional barista.
- General bar and equipment cleaning.

*Reason for Leaving: Received a job offer to work as a restaurant/club manager.*

---

---

*Addison Reserve Country Club (USA)*

*September 2015 – May 2016 (First season )*

*October 2016 – February 2017 (Second season)*

### ***A La Carte Server***

#### *What I Did:*

- Table introductions and menu features. Served A La Carte menus.
- Attended to tables and lunch buffets. Served various beverages, alcoholic included.
- Set up banquettes and served banquette style meals.
- Set up decor for special events/holidays. Reset the dining room.
- Occasional floor management.

*Reason for Leaving:* *The work season ends in May (Country club work is seasonal ), headhunted to work in New Hampshire, Bald Peak Colony Club.*

---

*Bald Peak Colony Club (USA)*

*May 2016 – October 2016*

### ***A La Carte Server / Runner & Events Setup***

#### *What I Did:*

- Table introductions and menu features. Served A La Carte menus.
- Dessert menu features. Attended to tables and lunch buffets.
- Served various alcoholic and non-alcoholic beverages.

- Set up banquettes and served banquette style meals.
- Set up decor for special events/holidays. Reset the dining room.
- Expedited food to the servers.

*Reason for Leaving: The work season has ended and was accepted to return to Addison Reserve Country Club for a second season.*

---

*Beer Shack*

*March 2015 – September 2015*

***Barman***

*What I Did:*

- Served alcoholic beverages. Restocked. Cleaned the bar and fridges.
- Took stock and re-ordering stock. Organised the stockroom.
- Counted cash flow and credit card slips. Closed.

*Reason for Leaving: I applied for work in the USA for personal and professional growth.*

---

*Something Good*

*November 2013 – July 2014*

***Waitron***

*What I Did:*



- Greeted and consulted with customers. Served assorted foods and cold and hot beverages.
- Bookings. Setting up. Closed. Occasional barman.

*Reason for Leaving: Seeking better job opportunities.*

---

---

*La Boca Restaurant*

*November 2012 – October 2013*

***Waitron***

*What I Did:*

- Greeted and consulted with customers. Served food and hot and cold beverages.
- Took Bookings. Occasional barista. Restocked. General cleaning. Set up.

*Reason for Leaving: Business closed down due to tax issues (I was close with my boss so he shared sensitive information with me and warned me to seek work elsewhere as this institution was bound to close down.*

---

---

*Salt Bar & Restaurant*

*March 2012 – October 2012*

***Barista & Barman***

### What I Did:

- Took bookings and orders. General bar and equipment cleaning. Pay-outs.
- Served assorted beverages, soft drinks and alcohol. Stock-taking and restocking.

### **TECHNICAL PROFICIENCY**

- Repairing & Constructing Computers.
- Setting up local area networks.
- Staff Training | On - Table service, Wine service, Customer Service & Relations.
- Skilled in a Managers Position | Excellent Leadership Skills | Quick Thinker & Problem Solver.
- Follow Through on Instructions & Tasks Given.