# Joshua Massa-Pelletier

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## **SUMMARY**

Full-Stack Web Developer with a background in leadership and team management. Demonstrates a fine attention to detail with a focus on quality and design. Excels in solving problems in a timely manner, prioritizing tasks according to complexity and importance. Effective communication with both team members and clients is a strong suit, integral to any operation. Recently earned a certificate in Full Stack Web Development from the University of California, Los Angeles and currently pursuing a certificate in Computer Science from Harvard University. Prioritizes perpetual learning and growth to stay on top of the most recent trends and technologies. Aims to not only to meet client expectations, but to elevate projects to their highest potential to ensure lasting impressions and repeat business.

#### **SKILLS**

- JavaScript
- MongoDB
- Express
- React.js
- Node.js
- CSS3
- HTML5
- Bootstrap
- iQuery
- Mongoose
- MySQL

- RESTful APIs
- API Development
- Version Control (Git)
- Data Structures
- Responsive Web Design
- Search Engine Optimization
- Unit Testing
- Debugging
- Web Sockets
- Communication
- Problem Solving

### **EXPERIENCE**

# Freelance Web Developer & Designer, 12/2023 - Current

### **Self Employed -** Meriden, CT

- Create custom websites tailored to client specifications using modern web technologies
- Meet with clients to discuss project goals and requirements, providing expert guidance on design, functionality, and user experience
- Oversee all aspects of my projects, from initial planning to final deployment
- Implement responsive design techniques as well as Search Engine Optimization to improve website visibility and search engine rankings
- Provide ongoing maintenance, updates, and troubleshooting
- Optimize performance by compressing images, minifying code, and improving load times

#### **EXPERIENCE**

# Executive Chef, 08/2015 - 01/2024

# Eli's Restaurant Group - Hamden, CT

- Increased revenue up to 100% or more by creating standard operating procedures to streamline business
- Consistently beat budgeted food cost by 2% to 8%
- Developed numerous hourly staff into management positions, reducing overall hiring expenses by 20% through structured training programs, mentorship, and performance evaluations
- Managed client relationships through communication, addressing client concerns, and delivering exceptional service; resulting in a 25% increase in customer retention
- Increased yearly sales of our Orange location from \$1.3 million to \$3.1 million per year through proper training, improving product quality, building a catering clientele, and special promotions
- Successfully managed catering events up to 1,200 people
- Opened a new location earning over \$12,000,000 in sales and 4.5 stars on Google in our first year

# Sous Chef, 03/2011 - 7/2015

# Seasons at Oak Lane - Wallingford, CT

- Fostered a positive kitchen culture resulting in a 50% decrease in staff turnover
- Coordinated with clients and the Executive Chef to ensure highest quality and satisfaction on a la carte and catering menu items, leading to a 20% increase in repeat business in less than one year
- Maintained a clean and organized kitchen achieving consistent Health Inspection scores between 97 to 100
- Elevated the club's reputation for exceptional cuisine and service by staying on top of the latest culinary trends, developing and testing recipes, and using fresh and local ingredients when possible achieving a 20% increase in weekly sales and a 30% boost in positive client reviews
- Managed inventory, daily specials, and catering events keeping within budgeted food cost of 25%

## **EDUCATION**

Harvard University: 04/2024 - Present, 4.0 GPA - Computer Science Certificate

University of California, Los Angeles: 12/2023 - 6/2024, 4.0 GPA - Full Stack Web Development Certificate

**Lincoln Tech - Center for Culinary Arts**: 2008-2009, 3.7 GPA - Culinary Arts/Business Management Certificate

Orville H. Platt High School: 2004-2008, 3.8 GPA - High School Diploma