



Uliana Leibak

Trainee /Junior QA Engineer

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Odessa, Office or Remote, Hibrid

Summary

I see testing not just as checking software but as the art of finding bugs before they become real problems. I have always been fascinated by order and logic, but even more by challenges that require out-of-the-box thinking. That's why I chose QA: it combines analytical skills, attention to detail, and the ability to anticipate potential risks.

My strengths:

Attention to detail – I notice things others might overlook.

Systematic thinking – I understand how individual parts of a product affect the entire system.

Responsibility – if I take on a task, I complete it with quality.

Continuous learning – I don't just study; I strive to deeply understand testing principles. I have completed QA Manual courses at Hillel School and am ready to apply my knowledge in real projects. My goal is to help create a high-quality product that users will love. By choosing me, you're getting a tester who doesn't just check software but actively seeks the best solutions to improve it!

Technical Skills

Operating Systems

- Microsoft Windows XP/7/8/10
- MacOS

Tools and Technologies

- | | |
|----------------------------|------------|
| - STLC/SDLC | - HTML/CSS |
| - Technical Documentations | - Rest API |
| - TestCaseLab | - Postman |
| - Jira | - CI/CD |
| - Mobile Testing | - XML |
| - Git | - JSON |
| - VS Code | - MySQL |

Other

- Agile
- SCRUM
- Kanban
- Waterfal

Experience

TRAINEE QA ENGINEER

Hillel IT School

Aug 2024 - Jan 2025

- Performed functional, regression and UI testing of the web application
- Created test cases and checklists
- Logged bugs in Jira and described them according to standards
- Analyzed log files and used DevTools for debugging
- Worked with databases (basics of SQL queries)

CONFECTIONER

Lou Lou

Feb 2024 - Nov 2024

- Preparation of various types of pastries, cakes, pastries and desserts
- Work with yeast, puff, shortcrust and sponge doughs
- Working with yeast, puff, shortcrust and sponge dough
- Decorating cakes with mastic, creams, icing, chocolate, working with body candies
- Developing and adapting recipes according to customer requests
- Compliance with sanitary and hygienic standards in food production
- Organization of workflow and order planning

Education

Masters in Engineer of Technology

Odessa National Academy of Food Technologies

2011-2016

Trainee QA Engineer

Hillel IT School

Aug 2024 - Jan 2025



Languages

- English - Pre-Intermediate