



REBEKA KOTULÁKOVÁ

Student of Business Information Systems



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rebekakotulak



Rebeka Kotuláková

SUMMARY

Motivated and detail-oriented Information Systems student with robust experience in web development, project management, and culinary arts. Proven track record of delivering high-quality projects, including an award-winning recipe website. Skilled in HTML, CSS, JavaScript, and Excel, with certifications in Microsoft Office Specialist and Data Science Foundations. Fluent in English, French and Slovak. Seeking to boost my technical skills in a dynamic and challenging environment.

EDUCATION

Atlantic Technological University

Bachelor of Business in Information Systems
Galway, Ireland
2022 – Present

Hotel Academy

Qualifications in Hospitality and Hotel Management
Prešov, Slovakia
2017 – 2022

SKILLS

- **Web Development:** HTML, CSS, JavaScript
- **Database Management:** SQL
- **Programming Languages:** Python (familiar)
- **Software Proficiency:** MS Excel, Word, PowerPoint, Adobe Photoshop, Premiere Pro, InDesign
- **Other:** Data Analysis, Project Management, Customer Service, Excellent communication and interpersonal skills
- Strong leadership and team management abilities
- Effective problem-solving and critical thinking
- High adaptability and willingness to learn

LANGUAGES

Slovak: Native proficiency

English: Fluent

German: Beginner

French: Intermediate

CERTIFICATIONS

- **Microsoft Office Specialist: Microsoft Excel Expert (Office 2019)**
- Microsoft Security Compliance and Identity Fundamentals
- Data Analytics Essentials (Cisco)
- Microsoft Office Specialist: Excel Associate (Office 2019)
- Data Science Foundations

REFERENCES

Fergal Colleran +353 87 226 5710

PROFESSIONAL EXPERIENCE

Food and Beverage Assistant

Knock House Hotel, Ireland | 2022 – Present

- Managed all restaurant operations, including orders, food running, complaints, and drink service. Efficiently handled large groups and delegated tasks to staff.
- Addressed complaints promptly, ensuring positive dining experiences and maintaining high service standards.
- Streamlined processes and trained staff, improving workflow and service. Coordinated with kitchen and bar staff for smooth operations.

Commis Chef

La Storia Restaurant, France | 2023

- Managed the preparation and presentation of starters and desserts, ensuring high quality and consistency.
- Conducted thorough preparations for all menu items, maintaining an organized and efficient workspace.
- Collaborated with kitchen staff to support overall kitchen operations, contributing to a smooth and efficient service.

Dance and Choreography Instructor

Art Studio S.O.M One, Slovakia | 2018 – 2022

- Taught dance and choreography, fostering creativity and discipline among students.
- Managed classes and organized performances.
- Helping with organising camps and other events.

PROJECTS

Award-Winning Recipe Website - Best Project of 2024

Atlantic Technological University, Galway | February 2024 – April 2024

- Developed a visually striking, highly functional recipe website that won Best Project of 2024 at ATU Galway.
- Key features included a search bar, dropdown menu, portion counter, animations, social media buttons, rating system, and video section.
- Demonstrated advanced web development skills and creativity.

Recipe Database Excel File-Excel Project

- Designed a comprehensive database categorizing recipes, incorporating advanced formulas for efficient search by ingredients.