

# SAMUEL ST PIERRE LARIVIÈRE

Full Stack Web Developer



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<https://github.com/SamuelSTPL>

## Education

2020	Full-Stack Web Development Diploma <i>Concordia University</i>
2020	CS50 Introductory Course on Computer Science <i>Harvard University (Edx)</i>
2018-2019	Wine Steward/Sommelier (level 1 & 2) <i>Institut de tourisme et d'hôtellerie du Québec</i>

## Online Courses

- JavaScript Algorithms and Data Structures Certification, *FreeCodeCamp*
- Python for Everybody, *FreeCodeCamp*
- Responsive Web Design Certification, *FreeCodeCamp*

## Tech Skills

Front End	<ul style="list-style-type: none"><li>– HTML 5</li><li>– CSS (Flexbox, Responsiveness)</li><li>– JavaScript (ES6, Vanilla JS)</li><li>– React.js (Hooks)</li><li>– Styled Components</li></ul>
Back End	<ul style="list-style-type: none"><li>– Node.js</li><li>– Redux</li><li>– Firebase (Firestore, Auth)</li><li>– Express.js</li></ul>
Currently Learning	<ul style="list-style-type: none"><li>– TypeScript</li></ul>

## Tools

- VS CODE
- GIT
- HEROKU
- NETLIFY

## PROJECT

### Web App *Ez Cooking* :

<https://ez-cooking.netlify.app>

#### Technologies:

- React.js
- Redux
- Node.js
- Firebase (Firestore, Auth)
- Express.js

## WORK EXPERIENCE

2019-2020

**Restaurant Manager**

*Kyo Bar Japonais (Hôtel Place d'Armes)*

#### List of tasks and responsibilities:

- \* Responsible for managing a team of around 20 individuals.
- \* Administration tasks: Interviews, schedules, inventory/stock management, disciplinary measures and finding new products (wines and sakes) to add on the menu.
- \* Implementing new procedures.
- \* The capacity to work with very limited budgets.
- \* Adapting to structural changes and testing restaurant software.

2017-2019

**Restaurant Manager**

*Brasserie 701 (Hôtel Place d'Armes)*

#### List of tasks and responsibilities:

- \* Responsible for managing a team of around 35 individuals.
- \* Administration tasks: Interviews, schedules, inventory/stocks management and disciplinary measures.
- \* Creating new concepts and themes for the brunch service.
- \* Creating and designing new menus.
- \* The capacity to work with very limited budgets.
- \* Adapting to structural changes and testing restaurant software.

## LANGUAGES

- \* French
- \* English
- \* Spanish