

# Vatthana Boulom

FULL STACK WEB DEVELOPER

## Profile

Hello! I'm Vatthana, an experienced Executive Pastry Chef venturing into the tech world as a full-stack web developer. While I'm in the early stages of my tech journey, I am enthusiastic about learning and applying my skills in the MERN stack, DevOps, and cloud technologies. By combining my culinary precision with emerging coding creativity, I bring a unique perspective and a willingness to contribute to teams and explore innovative solutions. Excited to embark on this transformative journey, I'm eager to make a meaningful impact in a dynamic tech role, leveraging my diverse experiences.

## Employment History

### Junior Web Developer - Content Migration, Calibrate Marketing Agency, Auckland

JANUARY 2024 – FEBRUARY 2024

Short-Term Contract: Migrating 200+ Blogs for Auckland Thoroughbred Racing

- Led the seamless migration of 200+ blog posts from Wix to WordPress for Auckland Thoroughbred Racing, demonstrating proficiency in front-end web development.
- Applied technical expertise to import and optimize images, resize for web performance, and transfer content with enhanced styling, including HTML adjustments as needed.
- Collaborated with the marketing team to ensure consistent branding and quality across all migrated blog posts, showcasing attention to detail and adherence to established guidelines.

#### Key Achievements:

- Completed the project within a one-month timeframe, meeting tight deadlines and showcasing adaptability in a fast-paced agency environment.
- Efficiently migrated 200+ blog posts from Wix to WordPress, ensuring seamless integration with the already launched website for Auckland Thoroughbred Racing.

### Executive Pastry Chef, La Petite Fourchette & Copain Bakery, Auckland

APRIL 2018 – AUGUST 2023

Success as Executive Pastry Chef, Overseeing Operations at Copain Bakery and La Petite Fourchette

- Led culinary teams at La Petite Fourchette (2018) and Copain (2022), showcasing adaptability and leadership.
- Diversified business through Wholesale, Catering, in-store, and events, revealing strategic and entrepreneurial thinking.
- Designed diverse menus with local and seasonal products, demonstrating creativity and attention to detail.
- Adapted workflow to meet company needs, showcasing problem-solving skills.
- Managed budgets, regulated food and staff costs, demonstrating financial acumen.
- Built and led teams of up to 8 people, emphasizing effective communication and leadership.

## Details

1/43 Dickens Street  
Auckland, 1021  
New Zealand  
+64272706042  
[boulom.vatthana.pro@gmail.com](mailto:boulom.vatthana.pro@gmail.com)

## NATIONALITY

French , New Zealand Resident

## DATE OF BIRTH

20/08/1994

## Links

[Linkedin](#)  
[Github](#)  
[Personal website](#)  
[Project Portfolio](#)

## Languages

French  
English

## Skills

Teamwork Skills  
Git & Version Control  
Javascript / Typescript  
HTML5 / CSS  
React / React Typescript  
MUI / Tailwind / Bootstrap  
MongoDB / MySQL  
CD / CI / Docker  
Python / Flask / Selenium  
Flutter / Dart

## Hobbies

Passionate about tech  
Scuba diving enthusiast  
Water sports lover  
Dedicated reader

### Key Achievements:

- Transformed culinary teams, contributing to the growth and profitability of both establishments.
- Applied creativity and adaptability in menu development and addressing daily challenges.
- Demonstrated financial acumen in cost regulation and budgeting.

### Pastry Demi-chef de partie, The Peninsula Paris - 5 Star Palace Hotel, Paris, France

DECEMBER 2016 – FEBRUARY 2018

#### Pastry Section Production:

- Orchestrated pastry production for a gastronomic restaurant, tea time, bar, functions, and brasserie.
- Conducted weekly stock control and inventory management, ensuring seamless operations.

#### Key Responsibilities:

- Demonstrated reliability, responsibility, and an innovative approach to pastry work.
- Managed a team comprising 3 commis and 2 interns, fostering their growth and ensuring efficient workflow.
- Collaborated within a team of 15 pastry chefs, contributing to a dynamic and productive work environment.
- Spearheaded the development and implementation of new pastry recipes, enhancing menu offerings and customer satisfaction.

### Pastry Apprentice and Pastry Commis, Restaurant Yannick Alléno Paris - 3 Michelin Star - 31st Best restaurant in the world "2016", Paris, France

AUGUST 2014 – DECEMBER 2015

#### Pastry Section Experience:

- Collaborated with renowned chefs, including Chef Yannick Alleno, named Best Chef of the Year 2015 by "Gault & Millau."
- Worked alongside Pastry Chef Aurelien Rivoire, recognized as the Best Pastry Chef of the Year 2021 by "Gault & Millau."

#### Key Responsibilities:

- Orchestrated function's production, delivering exceptional pastry creations for events.
- Managed the restaurant's service, ensuring a seamless and delightful customer experience.
- Contributed to a collaborative team environment, working effectively with a team of 10 people.

### Pastry Apprentice, Hotel Du Collectionneur Paris - 5 Star Hotel, Paris, France

APRIL 2014 – AUGUST 2015

### Pastry Apprentice, Restaurant Francois Gagnaire - 1 Michelin Star, Le Puy en Velay, France

AUGUST 2013 – MARCH 2014

## Education

**Certificate in Technology Product Solutions (Level 5 - NZQA approved),  
Mission Ready HQ , Auckland**

OCTOBER 2023 – FEBRUARY 2024

**Certificate in Technology Product Development (Level 4 - NZQA approved),  
Mission Ready HQ , Auckland**

JULY 2023 – OCTOBER 2023

**MC Desserts de restaurants, Ecole hôtelière de Paris, Paris , France**

2015 – 2016

**CAP pâtisserie, Ecole hôtelière de Paris , Paris, France**

2013 – 2015

## References

**Natalie Le Gal - Owner from La petite Fourchette & Copain Bakery**

natalie@lapetitefourchette.co.nz | +6421374495

**Reuben Simpson - Full Stack Development Trainer from Mission Ready HQ**

reubens@missionreadyhq.com | +6427 206 3770