

Vatthana Boulom

FULL STACK DEVELOPER

Profile

Experienced pastry chef now a full-stack developer diving into tech. Eager to develop my skills in MERN stack, DevOps, and cloud tech, blending culinary precision with coding creativity. Ready to make an impact in dynamic tech roles.

Employment History

Internship Mentored Experience, Datacom, Auckland

FEBRUARY 2024 – APRIL 2024

In my current role as a full-stack developer on a digital screens project, I'm leveraging Strapi for backend management and Next.js for frontend development. My focus is on integrating these technologies to craft a responsive user interface and robust content management system, optimizing for performance and scalability in preparation for the product's upcoming release.

Responsibilities include:

- Collaborate closely with team members to design, develop, and test the Screen Scheduler app, ensuring seamless integration of backend and frontend components for a cohesive user experience.
- Actively participate in team meetings to discuss project progress, identify obstacles, and ensure alignment with project timelines and goals, fostering a collaborative and productive work environment.
- Apply theoretical knowledge gained from the Certificate in Applied Technology Product Solutions Level 5 program to real-world projects, leveraging innovative solutions and best practices to drive project success and deliver exceptional results.

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

JANUARY 2024 – JANUARY 2024

Effectively managed a short-term contract to migrate 200+ blogs for Auckland Thoroughbred Racing, demonstrating adeptness in front-end web development, including proficiency in HTML. Led the seamless transition from Wix to WordPress, ensuring optimal performance and enhanced user experience.

Key Responsibilities:

- Orchestrated migration of 200+ blog posts from Wix to WordPress, showcasing front-end web development expertise.
- Implemented technical optimizations for web performance and image optimization, ensuring brand consistency.
- Ensured seamless integration of migrated content with Auckland Thoroughbred Racing's website, maintaining quality and branding uniformity.

Key Achievements:

- Completed the project within an aggressive three-week timeframe, displaying adaptability and efficiency in a fast-paced agency environment.
- Executed the migration of 200+ blog posts with precision, facilitating a smooth transition and integration with the already launched website for Auckland Thoroughbred Racing.

Details

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NATIONALITY

French , New Zealand Resident

DATE OF BIRTH

20/08/1994

Links

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

Languages

French
English

Skills

Teamwork Skills
Time Management
Communication
Problem-Solving
Git & Version Control
Javascript / Typescript
React / React Typescript
HTML5 / CSS
MUI / Tailwind / Bootstrap
MongoDB / MySQL
CD / CI / Docker
Python / Flask / Selenium

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

APRIL 2018 – JUNE 2023

Led culinary teams at La Petite Fourchette from its opening in 2018 until my departure in 2023, contributing to the establishment of its culinary identity and operational excellence. Played a pivotal role in the successful launch and sustained growth of La Petite Fourchette, demonstrating leadership, adaptability, and a commitment to culinary innovation. Additionally, contributed to the establishment and successful operation of Copain Bakery in Ponsonby post-pandemic, showcasing resilience and strategic vision in challenging times.

Key Responsibilities:

- 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.

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

Skillfully managed pastry production operations as a Demi Chef de Partie for The Peninsula Paris, one of Paris's prestigious palace hotels, distinguished by its exclusive Palace status, awarded to only 12 hotels in the city. Oversaw the gastronomic restaurant, tea time, bar, functions, and brasserie, ensuring the delivery of high-quality pastries and desserts.

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.

Hobbies

Passionate about tech
Scuba diving enthusiast
Board game fan
Dedicated reader

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

AUGUST 2015 – DECEMBER 2016

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

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 Applied Technology Product Solutions (Level 5 & 6 - NZQA approved), Mission Ready HQ , Auckland

OCTOBER 2023 – APRIL 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

References available upon request