

Vatthana Boulom

FULL STACK WEB DEVELOPER

Profile

Greetings! I'm Vatthana, a seasoned Executive Pastry Chef transitioning into the tech world as a junior full-stack developer with expertise in MERN stack, DevOps, and cloud technologies. Bringing culinary precision to coding creativity, I offer a unique skill set to elevate teams and contribute innovative solutions. Excited to embark on this transformative journey, I am ready to make a meaningful impact in a dynamic tech role.

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 full-stack 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

- 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 5 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.

Details

1/43 Dickens Street
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New Zealand
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boulom.vatthana.pro@gmail.com

NATIONALITY

French , New Zealand Resident

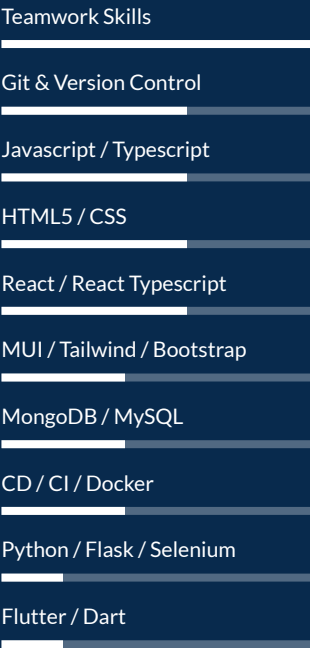
DATE OF BIRTH

20/08/1994

Links

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

Skills



Hobbies

Passionate about tech
Scuba diving enthusiast
Water sports lover
Dedicated reader

Languages



- 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:

- Led pastry section production for a gastronomic restaurant, ensuring high-quality offerings.
- 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

- In charge of the restaurant service
- Banquet Production
- Worked in a team of 5 people

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

AUGUST 2013 – MARCH 2014

- Gastronomic pastry production
- In charge of the restaurant service
- worked in a team of 10 people

Education

CAP pâtisserie, Ecole hôtelière de Paris , Paris, France

2013 – 2015

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

2015 – 2016

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

JULY 2023 – OCTOBER 2023

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

OCTOBER 2023 – FEBRUARY 2024

References

Natalie Le Gal from La petite Fourchette & Copain Bakery

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