

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

Engaged in an internship with Datacom as part of the Emerging Technology Team, focusing on practical applications within the Certificate in Applied Technology Product Solutions Level 6 program. Actively involved in the development of a Screen Scheduler app aimed for production within the 10-week internship period.

Responsibilities include:

- Collaborating with team members to design, develop, and test the Screen Scheduler app.
- Participating in team meetings to discuss project progress, identify obstacles, and ensure adherence to project timelines.
- Applying theoretical knowledge gained from the Certificate in Applied Technology Product Solutions Level 5 program to real-world projects.

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

JANUARY 2024 – JANUARY 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, optimize images, resize for web performance, and transfer content with enhanced styling, collaborating with the marketing team to ensure consistent branding and quality across all migrated blog posts.

Key Achievements:

- Completed the project within a three-week 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 – JUNE 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.

Details

1/43 Dickens Street
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New Zealand
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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

- 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

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

Hobbies

Passionate about tech
Scuba diving enthusiast
Water sports lover
Dedicated reader

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 6 - NZQA approved), Misson Ready, Auckland

FEBRUARY 2024 — APRIL 2024

Certificate in Applied 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

References available upon request