# Anne Last

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https://alast202.github.io/AnneLPortfolio/

## Summary

Proactive and innovative Software Developer with an experience in the design and implementation of various projects, including web development and smart greenhouse systems, using technologies such as C#, React.js, Node.js, Microsoft Azure, Firebase, and Figma. Adept at problem-solving and maintaining high standards for quality and efficiency. Successful at applying Agile methodologies and following project management practices to deliver robust and user-friendly solutions. Possessing a strong background in the hospitality sector, I have honed my customer service skills, bringing a unique perspective to tech projects where user experience is paramount. Committed to continuous learning and professional growth.

Adept at multitasking in fast-paced environments while ensuring efficiency and attention to detail. Strong team player with excellent communication and interpersonal skills.

Furthermore, my educational background in Web Design and Development has fostered my ability to think creatively, solve problems efficiently, and adapt to new technologies.

### **Experience**

#### Software Engineer Intern

Kinhub

May 2023 - Jul 2023 (3 months)

Worked with a small team of engineers who created a chatbot in Azure Responsibilities:

- \* Designed UI for chatbot Web Chat in Figma
- \* Developed UI for Chatbot Web Chat in React.js
- \* Connected Azure Bot through Direct Line API and made use of WebSocket to allow for real-time conversations
- \* Created a feedback form and connected it to a database to store user feedback
- \* Adhere to project management practices, allocated my tasks during sprint planning

Technologies used: GitHub · Vercel · C# · Microsoft Azure · React.js · Node.js · Figma (Software) Javascript

#### Store Baker/ General Assistant

Margiotta Limited

Mar 2023 - May 2023 (3 months)

I worked as a Bakery Assistant and Customer Service Representative. In this role, I successfully contributed to the morning setup of the bakery section, baked a variety of pastries and baguettes, managed deliveries, and provided excellent customer service at the tills during the latter half of my shift.

#### Implementation of an educational webpage teaching sustainability

**Edinburgh Napier University** 

Jan 2022 - May 2022 (5 months)

- Carried out the project analysis, design, implementation and testing to create engaging and interactive online teaching material for children aged 8-10.
- Used the Waterfall approach and Gantt chart to plan the contribution of tasks and responsibilities ofthe project so that it met the Scope.
- Gathered data to gain an understanding of the user and to make informed decisions for the contentand design of the webpage.
- The project resulted in a webpage that had interactive content about the water cycle.

### Solo project for a smart greenhouse system using Particle Argon

**Edinburgh Napier University** 

Feb 2021 - May 2021 (4 months)

- Carried out planning, implementation and evaluation of the project whilst developing the knowledge of C#, Firebase and hardware components.
- Created a Gantt chart to plan out the order and duration of tasks to be completed for the project to besuccessfully completed within the deadline.
- Project resulted in an Android application that displayed the moisture and humidity of soil giving theuser an alert if the soil needs watering.

#### Mimi's Chef Part-time

Mimi's Bakehouse

Aug 2021 - Jul 2022 (1 year)

- Maintaining a cook safe to record temperatures of food items and fridges/freezers
- Making sure that quality and time management stay consistent during busy periods, working smartly so tickets don't get backed up.
- Making sure produce is stored efficiently and all produce is in date.
- Preparing ingredients before service and after service cleaning kitchen ready for the next day.

## Commis Chef Part-time

Hau Han

Mar 2018 - Sep 2020 (2 years 7 months)

- · Maintaining stock at an appropriate level
- Meeting and greeting customers
- Preparing alcoholic and non-alcoholic beverages quickly and accurately
- Operated cash register and credit card machine in guest payment processing
- · Cleared and cleaned tables to maintain a high hygiene standards and quality of food
- Wok training
- · Prepared basic dishes in the kitchen, maintaining high hygiene standards and quality of food

#### Education

## **▶** Edinburgh Napier University

BSc (Hons), Web Design and Development

Sep 2018 - Oct 2022

## **Licenses & Certifications**

>c Level 2 Food Safety and Hygeine - Virtual College

XAOS-TXZ9-HJBU-HZGD

## **Skills**

Jira • GitHub • Vercel • C# • Microsoft Azure • React.js • Node.js • Figma (Software)