# **Courtney Manaligod**

Entry-Level/Jr Web Developer | JavaScript, CSS, HTML

Vail, CO 81657

630.518.6363

www.linkedin.com/in/courtney-manali

god-2448b4114/

cnm724@gmail.com

https://github.com/cnm724

#### **SUMMARY**

Full-Stack Web Developer with a strong foundation in HTML, CSS, JavaScript, Node.js, React, and the MERN stack. Leveraging 10+ years of experience in hospitality management, demonstrating exceptional problem-solving, teamwork, and leadership skills. Passionate about building user-friendly web applications and eager to contribute to innovative projects.

## **TECHNICAL SKILLS**

HTML | CSS | JavaScript (ES6) | React | Node.js | SQL | RESTful APIs

# **PROJECTS**

#### **Text Adventure Game - Dark Whispers**

GitHub: [https://github.com/sentorus67/DarkWhispers]

- Collaborated on building an interactive text-based adventure game that provides an immersive user experience.
- Technologies: Node.js, Express.js, Sequelize ORM with PostgreSQL, Handlebars.js, Bulma CSS.
- Implemented secure registration and login with JWT tokens and bcrypt.
- Developed tools for admin users to manage game scenarios and monitor user activities.
- Created multiple scenarios with choices affecting outcomes; managed game state for saving progress.
- Styled UI with Bulma CSS for modern, responsive design across various devices.

## Information fetching website - Animals and Fables

GitHub: [https://github.com/sentorus67/AnimalsandFables]

- Collaborated with a team of developers to create a dynamic website that uses JavaScript to fetch data from APIs and generate content dynamically.
- Technologies: Javascript, HTML, CSS, Bulma CSS.
- Created features such as displaying random animals with related facts and stories on the main page.
- Implemented a bookmark feature for users to save favorite data for quick access.

#### **EXPERIENCE**

# The Ritz Carlton - Bachelor Gulch

Avon, Co — General Cashier (part-time)

May 2024 - Current

- Banked all hotel daily incomes, including cash, currency, and checks.
- Managed and balanced a high-value vault, ensuring accurate records and daily reconciliation.
- Recorded, stored, accessed, and analyzed computerized financial information.
- Conducted audits of house banks quarterly according to Standard Operating Procedures (SOPs).
- Maintained, distributed, and recorded petty cash and cashier banks.

## Black Tie Ski Rentals

Avon, Co — Reservation Agent (winter seasonal)

December 2023 - Current

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- Delivered exceptional service to Black Tie guests, building community rapport through professional interactions with hotel staff and local partners.
- Managed reservations, exceeding sales goals by explaining Black Tie's offerings and ensuring optimal ski rentals.
- Anticipated guest needs and addressed challenges, ensuring timely completion of daily tasks & seamless rental experiences.

#### Club at Cordillera

Edwards, Co — Chef de Cuisine

May 2022 - November 2023

- Managed all aspects of kitchen operations including budgeting, staffing, sanitation, scheduling and purchasing.
- Created and implemented menu items that increase restaurant revenue by 20%.
- Planned menus for golf tournaments that catered between 60–300 people.
- Developed and implemented innovative recipes to enhance customer experience.
- Evaluated efficiency of food and beverage serving practices and created new systems when necessary.

#### The Sebastian

Vail, Co — Executive Sous Chef

August 2021 - May 2022

- Achieved an average 25% food cost against the forecasted 28% food cost alongside the Executive Chef.
- Manage and train staff of 10-15 cooks in all 3 of our kitchen outlets to ensure the highest level
  of quality.
- Collaborate with the Executive Chef in kitchen operations, and kitchen supervision.

# **Manor Vail Lodge**

Vail, CO — Sous Chef

December 2017 - July 2021

- Collaborated with other personnel to produce and modify menus and selections.
- Supervised and managed employees. Managed all day-to-day operations. Understands employee positions well enough to perform duties in employees' absence.
- Collaborated closely with the executive chef, and food and beverage manager to correct or improve any service or product issues.
- Created and deployed successful strategies to boost restaurant performance, streamline food prep processes and reduce waste.

## **EDUCATION**

## **FullStack Coding Bootcamp**

University of Denver college — *Denver, CO* Expected Graduation Date: August 2024

Hospitality and Culinary Management Associate in Applied Science & Associates in Baking and Pastry College of Lake County — *Grayslake*, *IL* 

Graduated: May 2018