



Software Developer

KEFFA MUTHURI

<https://cephaportfolio.vercel.app>

[Github.com/efpha](https://github.com/efpha)

EDUCATION

BS in Applied Computer Science
Kisii University
2020 - 2026 (Underway)

Chugu Boys High School
2015 - 2019

SOFT SKILLS

Teamwork
Communication
Debugging
Testing
Problem solving

CONTACT

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+254 797 219 418
syncdv@gmail.com
<https://cephaportfolio.vercel.app>

TECHNICAL SKILLS

javaScript
React.js
TypeScript
HTML 5
CSS 3

Node.js
Express.js
MySQL
RESTfull APIs
Version control: Git and Github

ABOUT ME

My current field of specialisation is Frontend development, where I have had an experience of over 2.5 years in learning and implementing my frontend skills.

Besides frontend development, I ventured into Backend development in which have an experience of 1.5 years.



JOYANNE ACHIENG OCHIENG

**FRONT OFFICE, FOOD PROCESSING, HOUSE-KEEPING
AND FOOD AND BEVERAGE SERVICES**

CONTACT

☎ +254 746351669

✉ joyanneachieng@gmail.com

📍 20100, Anywhere around Nakuru

🌐 www.hotelandresitmanagemnt.com

EDUCATION

**MERU NATIONAL POLYTECHNIC
(2021 -2024)**

- Diploma In Catering And Accommodation Management

**MENENGAI HIGHSCHOOL
(2017 -2021)**

Certificate Of Secondary Education

**KAGAKI PRIMARY SCHOOL
(2008-2016)**

SKILLS

- Hospitality Etiquette
- Sales Skills
- Ability to multitask and Manage time
- Leadership Skills
- Leadership
- Effective Communication

PROFILE

Dynamic and dedicated hospitality professional with a passion for delivering exceptional guest experiences and a proven track record in effective management. With extensive experience in guest relations, event planning, or hotel operations baking, barbecuing and tailoring. I excel in creating memorable moments for guests while maintaining high standards of service and efficiency. My strong communication skills, problem-solving abilities, and commitment to excellence drive my success in both front-line and leadership roles. Adept at managing diverse teams, optimizing operations, and enhancing customer satisfaction, I am committed to leveraging my expertise to contribute positively to a forward-thinking organization in the hospitality industry.

WORK EXPERIENCE

These are the skills I have acquired while working in various department Merica Hotel in the field of Hospitality and Management.

THE PRESTIGIOUS MERICA HOTEL

11TH AUGUST 2023 - 14TH NOVEMBER 2023

FOOD PROCESSING

- Quality Control: I Ensured that food products meet safety and quality standards, including proper handling and storage techniques.

HOUSE-KEEPING

- Organization: I Managed cleaning supplies and equipment, and coordinating with other departments to ensure room readiness.

LAUNDRY AND CLEANING

- Fabric Care: I Understood how to clean and maintain various types of fabrics and materials, including stain removal techniques.

FOOD AND BEVERAGE SERVICES

- Health and Safety: I have Knowledge of hygiene standards and safe food handling practices

FRONT OFFICE

- Problem-Solving: I can Quickly resolving guest issues and finding solutions to various challenges that arise during their stay.

REFERENCE

SHALINE LIMO

HUMAN RESOURCE OFFICER

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MR. OMAVA

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