

**JENNIFER BEESON**  
jenncodes.com  
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## SUMMARY

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I am a knowledgeable, hard working, gregarious individual eager to embrace opportunity, and gain more experience. I specialize in front end development and design. I am currently employed by Next Level Hospitality where I provide excellent customer service and nutritious food to our many residents.

## CERTIFICATIONS

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<b>Intro to Coding</b> - SheCodes <i>HTML, CSS, JavaScript</i> ( <a href="https://www.shecodes.io/certificates/221c83a36892276c3f5f8cd91dfa20d8">https://www.shecodes.io/certificates/221c83a36892276c3f5f8cd91dfa20d8</a> )	<i>June 2022</i>
<b>Front End Development</b> - SheCodes <i>HTML, CSS, JavaScript, Hosting, API, GitHub, BootStrap</i> ( <a href="https://www.shecodes.io/certificates/07c9118ff1d361ce1c4e5cf6a3c79c03">https://www.shecodes.io/certificates/07c9118ff1d361ce1c4e5cf6a3c79c03</a> )	<i>July 2022</i>
<b>Responsive Web Development</b> - SheCodes <i>HTML, CSS, JavaScript, Hosting, API, GitHub, BootStrap, Flexbox, SEO, Responsive</i>	<i>August 2022</i>

## EMPLOYMENT HISTORY

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<b>Dietary Chef</b> Next Level Hospitality <ul style="list-style-type: none"><li>• Preparing multi-course meals for over 150 residents</li><li>• Ensuring the availability of a variety of meal options in order to meet complex dietary needs</li><li>• Managing kitchen on an as needed basis</li><li>• Responding to resident questions and concerns effectively</li></ul>	<i>July 2021 – Present</i>
<b>Warehouse Associate</b> Amazon MKE5 Warehouse <ul style="list-style-type: none"><li>• Worked in a fast-paced environment while maintaining safety standards</li><li>• Ensured accuracy in the scanning and sorting of packages</li><li>• Performed inventory checks of supplies throughout the warehouse and replenished as needed</li><li>• Packed pallets of customer orders for shipment</li></ul>	<i>September 2019 - February 2020</i>
<b>Team Lead/Cook</b> Sodexo at Carthage College <ul style="list-style-type: none"><li>• Directed a team of up to 6 staff during peak periods of business</li><li>• Planned and prepared meals for large bodies of students</li><li>• Improved the efficiency of seasoning dispersion by implementing a change in storage and usage methods</li><li>• Responsible for the unit's cash handling at shift change</li></ul>	<i>January 2019 - June 2019</i>

**Line/Prep Cook/Baker's Assistant***August 2018 - December 2018*

Something's Brewing Inc.

- Prepared a variety of dishes promptly and correctly according to recipe and customer specifications
- Assisted with dessert troubleshooting and the development of new recipes
- Performed a variety of food preparation tasks
- Rotated stock according to food safety and company standards

**VOLUNTEER EXPERIENCE**

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**Department Head of Convention Food & Bev Suite/Department Head of Green Room***2019 - 2021*

Capricon

- Planned, coordinated, and executed food related departments on-site
- In charge of ordering, inventory on-site, and pack-up on load out
- Ensured all food safety standards were followed

**Assistant Department Head of Dealer's Hall***2014 - 2018*

DucKon

- Assisted vendors with set up and tear down
- Provided service to vendors throughout event weekend
- Resolved any and all concerns of vendors regarding on site needs
- Maintained vendor satisfaction

**EDUCATION**

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**High School Diploma***2005 - 2009*

Westosha Central High School