

**Jena Pantano**  
(617) 872.1749 · [jpantano30@gmail.com](mailto:jpantano30@gmail.com) · Lexington, MA · [LinkedIn](#) · [GitHub](#)

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## About Me

As a dedicated Software Engineering Bootcamp Fellow at General Assembly, my passions lie in the intersection of technology and health. I am driven to create cutting-edge solutions that contribute to the evolution of health technology. My previous experiences and education in the health and fitness, culinary, and public health fields have shaped my worldview and instilled a holistic perspective, influencing how I hope to approach problem-solving in the tech realm.

## Skills

**Languages:** Node.js, Python, JavaScript (including Vanilla JavaScript), HTML, CSS (including CSS3), SQL, Mongoose, JSON, TypeScript, EJS, DTL

**Libraries and Frameworks:** React, Express.js, Django, jQuery, Bootstrap, Mongoose,

**Databases and Others:** PostgreSQL, MongoDB, RESTful Routing, JSON API, Responsive Web Design

**Tools and Software:** Git, GitHub, Command Line Interface (CLI), Visual Studio Code, Zoom, Slack, Microsoft Office (Word, Excel, PowerPoint)

## SOFTWARE DEVELOPMENT PROJECTS

**December 2023 - Present**

### What Are We Cooking? | [GitHub](#) | [Live Site](#)

**February 20, 2024 – Present**

- Developed a recipe search web application utilizing the Edamam Recipe Search API, enabling users to find recipes based on keywords or ingredients.
- Utilized HTML, CSS, and JavaScript to create an intuitive and responsive user interface.
- Deployed the application on Netlify for seamless accessibility.
- Implemented Git for version control, ensuring efficient collaboration and code management throughout the development process.

### Tic-Tac-Toe | [GitHub](#) | [Live Site](#)

**December 15, 2023 – Present**

- Utilized HTML, CSS, and JavaScript for game development, incorporating DOM manipulation techniques.
- Implemented responsive design techniques, including CSS grid, flexbox, and media queries, to ensure optimal viewing across devices.
- Demonstrated consistent version control practices by making frequent commits using Git throughout the development process.
- Currently in progress (as of February 28, 2024) on a new version of the game titled "Dogs vs. Cats."
  - [GitHub: Dogs vs Cats](#) | [Live Site](#)

## PROFESSIONAL EXPERIENCE

### Turbo CrossFit, CrossFit Coach | Youth and Teens Coach

**December 2018 - Present**

- Formerly known as Mountain Strength Fitness
- Prepared for coaching by studying programming and creating class plans.
- Led and coached CrossFit or specialty training classes, accommodating groups ranging from 1 to 20 individuals.
- Assisted with the organization and planning of gym events, including the CrossFit Open and Monthly Skills and Brunch.
- Cultivated and maintained strong relationships with athletes/members and worked closely with them to ensure their safety, prevent injury, and help them meet their fitness goals.

### Wilson Farm, Inc., Cake Decorator

**March 2023 - November 2023**

- Collaborated within a team of cake decorators and bakers to deliver visually stunning and delicious designs to customers.
- Recognized as Employee of the Month for June 2023, praised for effectively managing increased order volume during graduation season.

**Jonquils Café & Bakery, Pastry Chef****July 2022 - December 2022**

- Crafted and assembled an array of pastries for the bakery, employing diverse techniques such as spraying frozen desserts with colored cocoa butter for a luxurious velvet appearance, glazing, and crafting chocolate and cookie decorations.
- Demonstrated proficiency in baking and pastry arts, ensuring the high quality and visual appeal of all products.
- Employed advanced pastry skills to create visually stunning desserts that delighted customers.
- Played a pivotal role in enhancing the bakery's offerings and reputation through innovative pastry creations and meticulous attention to detail.

**Cambridge School of Culinary Arts, Teaching Assistant****June 2022 - August 2022**

- Teaching assistant for Teens Summer Pastry Programs
- Guided and instructed students in mastering fundamental pastry skills, fostering their culinary growth and development.
- Contributed to the smooth operation of classes by facilitating organization and ensuring a conducive learning environment.
- Supported kitchen logistics by assisting in both setup and cleanup activities, maintaining a tidy and efficient workspace.

**Colarusso's Bakery, FOH & BOH****September 2021 - August 2022**

- Initiated front-end customer service operations, maintaining cleanliness, organization, and full stock levels at the bakery's front end.
- Demonstrated versatility by serving as both a baker and pastry decorator, ensuring consistent quality and presentation across all products.

**Childcare Giver****September 2020 - January 2022**

- Provided compassionate care for a 7-year-old girl diagnosed with ADHD, OCD, a tic disorder, and a mood disorder.
- Facilitated her daily routine by picking her up from school, escorting her to various activities, preparing meals, and assisting with bedtime preparations.
- Implemented structured routines and collaborated with her to develop coping strategies for managing her disabilities and overcoming challenges.
- Fostered a supportive environment conducive to her growth and development, ensuring her well-being and progress.

**Athletic Evolution, Strength and Conditioning Coaching Internship****June 2019 - August 2019**

- Participated in a Strength and Conditioning Coaching Internship affiliated with Boston University at Athletic Evolution.
- Instructed groups of children spanning elementary school to college age, providing tailored guidance in strength and conditioning.
- Executed daily and weekly cleaning duties to ensure a hygienic and organized training environment.
- Contributed to the development of young athletes by imparting essential skills and knowledge in athletic conditioning.

**The Waterfield Kitchen, Server and Hostess****June 2019 - August 2019**

- Engaged customers with a positive demeanor while serving as both Server and Hostess at The Waterfield Kitchen, a restaurant formerly owned by Serenitee Restaurant Group.
- Handled various responsibilities as a hostess, including organizing reservations, assisting customers to their tables, managing takeout orders, bussing tables, and addressing any complaints or issues.
- Transitioned seamlessly to a server role, where duties included taking orders, delivering food and drinks, ensuring customer satisfaction, and processing payments using a POS system.
- Exhibited dedication to providing excellent service by memorizing the food and drink menus to efficiently answer guest inquiries, while collaborating with team members to complete side work and cleaning duties.

## **EDUCATION**

### **Boston University**

*Master of Science in Software Development*

Date July 2024 – December 2025

### **General Assembly**

*Software Engineering Bootcamp*

Date December 2023 – July 2024

### **Cambridge School of Culinary Arts**

*Professional Pastry Program - Valedictorian*

Date January 2022 – January 2023

### **Boston University**

*Bachelor of Science in Health Sciences*

Date January 2018 – September 2020

### **Bunker Hill Community College**

*General Concentration – No Degree Awarded*

Date September 2016 – September 2017

### **Merrimack College**

*Biology – No Degree Awarded*

Date September 2014 – December 2014