

Leah Anestos

Savannah, GA
leahkanestos96@gmail.com

WEB DEVELOPMENT PORTFOLIO

<https://leahportfolio-df935.web.app>

EDUCATION

Nucamp Coding Bootcamp/ Full Stack in Web Development

HTML, CSS, JavaScript, Front-End Web UI Framework for Bootstrap, Front End JavaScript Library with React, Multiplatform Mobile App Development with React Native, Server-side Development with NodeJS, Express and MongoDB

Armstrong College/ Some College, Performance in Music

2015 - 2016, Savannah, GA

Took some core math classes, english, and economics. I spent most of my time in my 18 hours a week, taking music classes for my major.

Savannah Arts Academy High School / Choral Major

2011 - 2015, Savannah, GA

An audition-only honors school, with a grade average of 85 or higher to get in, and to remain in the school.

EXPERIENCE

Savannah Riverboat Cruises / Cruise and Event Planning Manager and Specialist

July 2016 - July 2023, Savannah GA

Starting as server/bartender here, I worked my way up to serving supervisor, then into bar management, to dining room manager, and then to general boat management. I stepped down from this position to get into beer sales, only to be asked to return full-time in sales, as an event planning manager.



SKILLS

- » Junior Full Stack Web Developer
- » Experience with Outlook, Word, and Excel, Canva, and Adobe, & VS Code.
- » Sales and Marketing: 2+ years
- » Management, and leadership 5+ years
- » Capable of finding new creative and logical ways for problem-solving and planning.
- » Customer Service 12+ years
- » Can remain collected and professional under pressure, or in high stress situations

LANGUAGES

- » English - Fluent
- » Japanese - Basic (actively learning)

Executive Office – Cruise and Event Planning Manager

Skills, expectations, and my responsibilities included:

- » Receiving and managing a high volume of inquiries and clientele, for events and responding in a timely fashion
- » Setting up a wide variety of events for high-end clients
- » Acting as accounts payable for all deposits for each event
- » Updating old menus and packages to fit modern dining standards
- » Promoting our brand at local functions to gain client growth
- » Frequent scheduled meetings with the CEO to ensure that all group sales and event pricing remains accurate and aligned with the dynamic fluctuations of the market based on my constant research.
- » Clear communication and early planning, and high organizational skills are needed to act as the in-between from the boat to the client.
- » Deliver weekly note presentations for upcoming events, ensuring comprehensive communication of clients' requirements, contract details, and expectations to all company members. This may involve speaking for extended periods to ensure a thorough understanding by everyone in the company.
- » Executing dining room layouts from verbal site visits.

Food & Beverage Boat Manager

Skills, expectations, and my responsibilities included:

- » Responsible for scheduling staff members
- » Executed all charters: weddings, corporate events, and different events/parties being followed through to contract, including being a point person for hosts/hostesses or charter. Charters included up to 1000 persons.
- » Staff kept to company standards and expectations and created a happy and healthy environment.
- » Created standards and manuals for serving and bartending.
- » Input new and different items, and employees on POS systems
- » Knowledge of different dining room layouts, place settings, and different types of dining room service. Plated dinners, buffet style, and hors d'oeuvre
- » On the hiring team for front and back of the house
- » Co-managing between the CEO, the Captain, and Executive Chef.

CERTIFICATIONS

- » **NuCamp Bootcamp**
Full Stack Web and Mobile Development
Front End – Web and Mobile
Front End Web: React
Back End: Node Js, Express & Mongo DB
- » Transportation Security
Administration Card (TWIC)

Southern Eagle Distributing (Local Anheuser-Busch Distribution) / Sales Rep

July 2020 – August 2021, Savannah, GA

- » Sales and marketing new product releases including scheduling and planning promotional events to push products, and tastings.
- » Problem solving, and solutions for different products no longer in stock, and helping others in our team meet monthly sales targets even through industry shortage
- » Constant knowledge of an immense and growing portfolio to be able to sell the product, and knowledge of what popular products would work best for your restaurant style.
- » Collecting orders for a large jurisdiction of local restaurants
- » Driving and time management for daily projects

