

# SOLOMON CHUKWUKA EMMANUEL

Lagos.Nigeria • +2349031719680 • solomon.chukwuka28@gmail.com

## Seeking a Career Transition in Software Engineering

### EXPERIENCE

FEB 2015 – AUGUST 2016



**Bakery Assistant,**

**BONJOUR BAKERY**

**Preparation of Ingredients:** Assisted in measuring, weighing, and preparing ingredients according to recipes, ensuring accuracy and consistency in the baking process.

**Mixing and Dough Preparation:** Assisted in mixing ingredients using commercial mixers or by hand, following specific techniques and recipes to create doughs, batters, and fillings.

**Baking and Oven Monitoring:** Helped with the baking process, loading and unloading baking trays or pans, and monitoring oven temperatures to ensure proper baking times and desired results.

**Inventory Management:** Assisted in maintaining inventory levels of baking ingredients and supplies, notifying management of low stock to ensure smooth operations and timely replenishment.

**Equipment Cleaning and Maintenance:** Participated in the cleaning and sanitization of baking equipment, utensils, and workstations, adhering to health and safety regulations.

**Packaging and Display:** Helped in packaging finished products, labeling them appropriately, and arranging them in display cases or shelves for customer presentation.

**Customer Service:** Assisted in serving customers, providing product information, taking orders, and ensuring a positive customer experience through friendly and helpful interactions.

**Cleaning and Organizing:** Assisted in maintaining cleanliness and organization of the bakery area, including cleaning countertops, storage areas, and display cases.

AUGUST 2016 – MARCH 2022

**BAKER,**

**BUMSWEET BAKERY**

**Dough Preparation:** Prepared dough for various baked goods, following recipes and measurements accurately to achieve consistent results.

**Baking:** Operated commercial ovens and monitored baking times and temperatures to ensure proper cooking and desired texture for bread, pastries, and other baked items.

**Ingredient Measurement:** Measured and weighed ingredients precisely to achieve the correct ratios and maintain the quality and taste of the baked goods.

**Recipe Development:** Assisted in recipe development, testing new flavors, variations, and techniques to create innovative and appealing baked goods.

**Inventory Management:** Monitored ingredient and supply levels, restocking as needed, and maintaining organized storage to ensure smooth baking operations.

**Quality Control:** Inspected baked goods for quality, consistency, and adherence to established standards, ensuring that only the best products were presented to customers.

**Cleaning and Sanitization:** Maintained cleanliness and hygiene in the bakery area, including work surfaces, equipment, and utensils, following food safety guidelines.

**Collaboration:** Worked closely with other bakery staff, including pastry chefs and assistants, to coordinate production schedules and ensure efficient workflow.

## **Transferable Skills and Qualities from Previous Experience as a Baker:**

**Attention to Detail:** As a baker, I developed a keen eye for detail, ensuring precise measurements and following recipes accurately. This attention to detail translates seamlessly into web development, where I meticulously review code, spot errors, and ensure the accuracy of design elements.

**Creativity and Innovation:** In the world of baking, creativity is essential for developing unique recipes, flavors, and decorative designs. This creativity carries over to web development, where I approach projects with a fresh perspective, finding innovative solutions and creating visually appealing and user-friendly websites.

**Time Management:** Baking requires strict adherence to timelines and deadlines, coordinating multiple tasks simultaneously. This skill is invaluable in web development, where I can effectively manage projects, prioritize tasks, and meet project milestones and client expectations in a timely manner.

**Adaptability:** The bakery environment often presents unexpected challenges, such as ingredient shortages or equipment malfunctions. As a baker, I quickly learned to adapt and find alternative solutions. This adaptability translates into web development, where I can navigate changing requirements, embrace new technologies, and adjust to evolving project needs.

**Collaboration and Teamwork:** Baking involves working closely with other team members, including pastry chefs and assistants, to ensure smooth operations and deliver high-quality products. This experience has honed my collaboration and teamwork skills, enabling me to effectively communicate and work alongside developers, designers, and clients in web development projects.

**Customer Focus:** In the bakery industry, customer satisfaction is paramount. As a baker, I learned the importance of understanding customer preferences, delivering on their expectations, and providing exceptional service.

## EDUCATION

MARCH 2017

**HIGH SCHOOL DIPLOMA,** MARIGOLD COLLEGE

General Studies required to receive my High School Diploma.

JUNE 2017 – JUNE 2023

**BACHELOR OF SCIENCE,** AMBROSE ALI UNIVERSITY

Studied Human Physiology.

APRIL 2022 – CURRENT

**Web Development Certification,**

UDEMY

Completed a comprehensive online course on web development focusing on the MERN stack (MongoDB, Express.js, React, Node.js)

Self-taught and highly motivated learner

Demonstrated ability to acquire and apply new skills effectively

## SKILLS & STRENGTHS

- Strong Communication
- Expert Computer Skills
- Leadership
- Problem-Solving
- Attention to Detail
- Strong Work Ethic
- React JS
- HTML, CSS, JS
- Node JS, Express
- MongoDB, Sanity
- Netlify, Heroku, Vercel
- Tailwind CSS, Bootstrap

## RECENT ACTIVITIES

- Developed my personal portfolio website using React, Sass, and Sanity CMS, showcasing my projects, skills, and expertise in web development.
- Completed online courses on Udemy to learn the MERN (MongoDB, Express.js, React, Node.js) stack, expanding my knowledge and proficiency in full-stack web development.
- Applied my knowledge of React, Sass, and Sanity CMS to create dynamic and visually appealing user interfaces, ensuring an engaging user experience.
- Created several projects using the MERN stack, demonstrating my ability to design and develop scalable and interactive web applications.
- Implemented Sass to enhance my CSS workflow, utilizing features like variables, mixins, and nesting for efficient and maintainable styling.
- Leveraged my understanding of MongoDB to design and manage databases, ensuring data integrity and efficient retrieval.
- Utilized Express.js to build robust and scalable backend APIs, facilitating seamless communication between the frontend and backend of web applications.
- Demonstrated adaptability and a growth mindset by continuously learning and staying up-to-date with the latest technologies and best practices in web development.
- Showcased my attention to detail and problem-solving skills by resolving challenges encountered during web development projects.
- Leveraged my background in physiology to bring a unique perspective to web development, combining Analytical thinking, attention to detail, and creativity to build innovative solutions.

By combining my previous experience as a Baker, my self-taught web development skills, and my recent activities in creating a portfolio and working with the MERN stack, I have developed a well-rounded skill set that allows me to

tackle challenges in web development from multiple angles. I am eager to bring this diverse background and my passion for continuous learning to contribute effectively to web development projects.