

VICTORIA SHMAKOV



CONTACT

- nomanymore5@gmail.com
- 902-986-2994
- Truro, Canada B2N 3B9

EDUCATION AND TRAINING

Expected in 04/2024

Information Technology

Nova Scotia Community College
Truro, NS

- Currently enrolled as a full-time student.
- Major in web development.

04/2022

Associate of Science - Computer Science

University of The People
California

- Online study
- 3.46 GPA

*** References available upon
request***

SUMMARY

I possess extensive experience in Hospitality and Customer Service, as well as Animal Husbandry. With a career transition to the IT industry, I have acquired an AS degree in Computer Science and am presently pursuing IT-Web Programming at NSCC Truro. During my studies, I have worked with a variety of technologies such as but not limited to: MySQL, Tableau, and Database Design, Python, Java, JS, HTML, CSS, R, and general Software Design.

My objectives include advancing my expertise in the IT field and forging a path towards Data Analysis or Front-End Web Development. I am eager to expand my knowledge and contribute to the ever-evolving world of IT.

SKILLS

General IT:

Git/GitHub

Data:

- MySQL
- Tableau
- R

Programming:

- Python
- Java
- Java Script

Web development:

- HTML

- CSS/ SASS

- JSON/AJAX

- Flexbox/ Bootstrap/CSS grid

- React

- WordPress, Drupal

Servers:

- AWS

- WordPress

- Linux - Ubuntu/Fedora

- IIS

- WAMP/LAMP

- Docker

EXPERIENCE

Security Guard

Northeastern protection services | Truro, NS

02/2023 - Current

- Secured personnel and premises by inspecting buildings and patrolling property.
- Addressed problems quickly and reported clear information while working under minimal supervision.
- Surveyed multiple CCTV feeds to closely monitor important areas on grounds.
- Warned persons of rule infractions or violations and evicted violators from premises.

Web Development Intern/Student

St. Francis Xavier University | Remote/ Antigonish, NS

04/2023 - 05/2023

- Website content migration Drupal 7 ->Drupal 9.
- HTML/CSS

Cook

Compass Group Canada | Truro, NS

09/2022 - 02/2023

- Followed established procedures and requirements for safe food handling, storage and service.
- Operated grills, fryers and broilers to cook items to quality guidelines.
- Wrapped, dated and labeled food items in storage for safety and freshness.
- Enforced proper sanitation practices to prevent spoiling or contamination of foods.
- Used standardized recipes and other instructions to prepare food.
- Prepared food for up to 100 students and staff at the NSCC cafeteria.

Head Cook

Undara Experience | Australia

- 03/2021 - 08/2022
- Served as lead cook, guiding and assisting training of less experienced cooks.
 - Assessed inventory levels and placed orders to replenish goods before supplies depleted.
 - Chopped and diced vegetables and fruits to stock fridge ahead of busy periods.
 - Communicated effectively with wait staff regarding patron food allergies and dietary restrictions.
 - Worked under high pressure - up to 250 covers a night, only 3 cooks.
 - Prepped and cooked staple Australian pub food- Steaks, Schnitzels, Barramundi fish, Kangaroo, Curry and various fried foods.
 - Worked long hours; 10 days on - 4 days off. Shifts between 10-15 hours every day.

Stud Hand

Telemon Thoroughbreds | Australia

- 10/2021 - 02/2022
- Collaborated with ranch hands, vets and racers for comprehensive training of horses.
 - Coordinated care and upkeep of thoroughbred racehorses, from weanlings & yearlings to broodmares and stallions, upwards of 100 horses on site.
 - Fed and watered animals in care, following special diets and regular medication administration schedules as well as equine medical first-aid.
 - Participated in parades and Magic Millions yearling sales work.

Stud Hand
Rheinwood Pastoral | Australia

- 02/2020 - 09/2020
- Monitored horses' health and temperament for signs of injury and illness.
 - Collaborated with ranch hands, vets and racers for comprehensive training.
 - Coordinated care and upkeep of thoroughbred racehorses and yearlings and equipped horses to be champion athletes.
 - Conducted foaling watch and assisted in foaling and breeding procedures.
 - Followed feeding, training and medical routines in a farm with 150+ thoroughbred racehorses.

Stable Hand
Kendrick Racing | Australia

- 06/2019 - 02/2020
- Maintained saddles, bridles and riding gear and helped fit to specific horses.
 - Treated superficial wounds and called in veterinarian assistance for more complex concerns.
 - Performed race-day strapping for both in-house and away races.
 - Ensured top athlete racehorses maintained good shape by monitoring food and water intake, hosing off after training and races, keeping exercise routines using equine walkers & treadmills, cleaning out stalls as well as rugging/un-rugging as necessary.

Café & Bakery Manager **Bordeaux Bakery | New Zealand**

03/2016 - 09/2017

- Recruited, hired and trained talented personnel for top positions.
- Completed thorough opening, closing and shift change functions to maintain operational standards each day.
- Prepared staff work schedules and assigned team members to specific duties.
- Monitored inventory levels and placed new orders for merchandise to keep supply well-stocked.
- Reviewed financial statements and sales or activity reports to measure productivity or goal achievement.
- Worked on the floor alongside staff in a variety of roles wherever necessary; Barista, FOH, patisserie work, cooking etc.
- Performed administrative duties such as preparing payroll, authorizing leave, preparing and analyzing sales reports.

VOLUNTEER WORK

- 2022/3 "SPCA" Truro, NS - Dog walking and socializing of shelter cats.
- 2018 "Homeless cat network" Belmont, California - socializing of shelter cats.
- 2017 "Hutt Valley riding for the disabled" Silverstream, New Zealand - Horse care and preparation for sessions with children/adults experiences a range of disabilities.