

# Silvia Rotella

Address <Flat 13, Laing House, Comber Grove,  
London, SE5 0LF>

**Mobile:** <+44 7938793866> **Email:** <ketta193@gmail.com>

## Personal Profile

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I moved to England in 2017 to follow my dream to settle abroad and pursue a career in management. I was drawn to technology and coding by close friends already working in the field. I decided to enrol in a few online courses to learn more and explore my interests.

Currently enrolled in a Digital Skills Bootcamp at JustIT Training. Aiming to improve my skills further and grasp a better understanding of software languages (HTML, JavaScript and Python). Working on my portfolio to create some personal projects.

Would like to work as a Junior Developer to gain more skills and experience or enrol in a Software Engineer Level 4 Apprenticeship to further increase my knowledge.

## Education and IT Training

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<b>10/22-Present</b>	<b>Just IT Training Ltd, London</b> <b>Digital Skills Bootcamp: Software Development</b> A twelve week intensive bootcamp covering the fundamentals of Web and Software development.
<b>03/21-09/21</b>	<b>FreeCodeCamp,</b> <b>Javascript Algorithms and Data Structures</b> Online course, representing approximately 300 hours of coursework, Javascript and Data Structures fundamentals.
<b>09/21-12/21</b>	<b>FreeCodeCamp,</b> <b>Responsive Web Design</b> Online course, representing approximately 300 hours of coursework, HTML5 and CSS3.

## IT Skills

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**Software Development Skills:** Python and MySQL

**Web Technology:** HTML5, CSS3 & JavaScript

**Core Programming Languages:** JavaScript and Python

**Projects:** Rock Paper Scissors, Restaurant Website, Miscellaneous Webpage Projects

## Employment History

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<b>10/20-10/22</b>	<b>The Co-op Group, London,</b> <b>Assistant Manager</b> <ul style="list-style-type: none"><li>As an assistant manager, I was the only manager on duty therefore I was responsible for running the shift.</li><li>Coaching, I was in charge of training new members of the staff and management on customer service, cash handling, standards, company values and policies.</li><li>Key holder, I was trusted with a copy of the venue keys to open/closed and have access to any restricted area.</li></ul>
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- Inventory management, I was responsible for storing and counting stock. Accept, check and sign off deliveries.
- Cash handling, tills, safe counting, closing/opening of the day procedures, including banking.
- Venue maintenance, scheduling engineers and contractors when necessary to keep up the standards and venue functionality. Often by phone, emails or office tablet.
- Quality check, one of my main duties was to check and sign off staff tasks, check stock for any Health and Safety concern and bakery for Food Handling policy.
- Customer service, I was responsible to run the shift smoothly, deal with any customer complaint and concern. Often dealing with different shoplifters, while maintaining a professional and controlled behaviour. Staff management, breaks and daily tasks.
- As a member of the management I was responsible to take part in a weekly meeting with company's area managers and assistant managers to discuss and implement new company policy or business choices.

**09/20- 10/20 — 04/21- 09/21                      Young's Pubs, London,  
Part Time Supervisor**

- As a supervisor, I was responsible to help run the shift smoothly by being in charge of the bar and its staff.
- Coaching, I was responsible for training new members of the staff, feedback on trials and customer service practice.

**03/20- 06/20                      EastPack, Te Puke, New Zealand  
Warehouse Operative**

- Essential worker due to COVID-19 pandemic while visiting New Zealand.
- Cover any required role in kiwi industry warehouse.

**09/17-01/20                      J D Wetherspoon, London,  
Shift Leader**

- As a Shift Leader I was responsible for training lower management levels and staff on company policy, quality standards, practice and customer service.
- Key holder, I was trusted with a copy of the venue keys to open/closed and have access to any restricted area.
- Inventory management, I was frequently responsible for ordering, helping storing and counting stock.
- Cash handling, tills, safe counting, closing/opening of the day procedures, including banking.
- Venue maintenance, scheduling engineers and contractors when necessary to keep up the standards and venue functionality. Handling of cellar maintenance.
- Quality check, one of my duties was to check and sign off staff tasks, check stock for any Health and Safety concern and kitchen Food Handling policy.
- Customer service, as a member of management I was responsible to help run the shift smoothly, deal with any customer complaint or staff concern.

## **Interests and Achievements**

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**Computing:** In my free time I like to build abstract webpages or interactive websites to practise. I enjoy video games, even if I don't plan to get into the field. I hope I'll manage to build a 2D game using tools like Phaser soon enough. I build a Rock Paper and Scissors game as well as different webpages and a restaurant website.

**Hobbies:**

- Travel, learning about different cultures and history.
- Gym, I like to run. I am currently training to take part in a few half marathons in march.
- Global Politics, human rights and sociology.

**Additional Info:** UK Full Driving License, First Language: Italian

**References available upon request**