

I worked three years for the food industry in the technical department. In 2017, I decided to change my career path to become web-developer.

With the help of my partner, who is an experienced developer, I learnt about development. As a fast learner, in three months I got 13 certificates in front-end development and design with an e-learning platform called OpenClassRooms. In order to improve my skills, I take part in Meetups about UX-UI and React. Besides, I continue to learn about other technologies such as PHP, WordPress and Redux. I am now looking for a **junior web development role**.

<HTML5>



<CSS3>



<Responsive>



<JavaScript>



<jQuery>



<React.js>



<JSON, Ajax>



Git, WebStorm, Sublime Text, Postman

Ai



Xd



Ps



UX-UI



2017

Diplomas, E-learning

Openclassrooms, UK

Front-end Development | Design

2011-2014

MSc, grade A

Engineer School Polytech Lille, FR

food industry

2009 -2011

Preparation for concours

Lycee Poincare, FR

mathematics | physics | chemistry

Jan 2017

Web developer projects

Learning & developing websites, in London UK

I develop websites either from a free Psd file or from a mock-up that I have done. All websites are responsive and cross-browser compliant. I use HTML5, CSS3, Bootstrap, Javascript, jQuery and React.

- React projects: Quiz, Battleship game and CodePens
- Mock-up integrations

See my portfolio at <http://sodev.me>

solenebary

Oct 2015 - Jan 2017

Full time job in QA, specialised in specifications

The Bread Factory in London UK

Creation & review of raw material and products specifications
Process audits, traceability and hygiene audits
attention to detail | high workload | perseverance

Sep 2014 - Sep 2015

First job in QA, specialised in hygiene

Brioche Pasquier Chatelet, in Le Chatelet en Brie FR

Carry on internal and external audits
Leading monthly and annual quality meetings
Hygiene management on 5 production lines
Analysis and improvement of hygiene KPIs
attention to detail | communication | perseverance

Mar - Aug 2014

Internship in Quality Assurance

Brioche Pasquier UK, in Milton Keynes UK

Specifications for new products of own branded products
Complaint management
communication | accuracy | time management

May - Jul 2013

Internship in food science laboratory

NUS, Food Science Technology department, in Singapore SGP

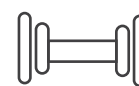
Scientific article published in science direct
follow procedures | accuracy | time management



Cooking



Travelling



Gym



DIY