

## Sarven Ornekian | Operations Specialist

Los Angeles, CA | Willing to Relocate | 818-800-3220 | sarvornek@gmail.com | [LinkedIn](#) | [Portfolio](#) | [Github](#)

I am an adaptable and hard-working professional, thriving under pressure with a strong background in operations and management. I am highly motivated for continuous learning and growth in a dynamic work environment.

### Skills

Team Leadership & Staff Management | Customer Relations & Service Excellence | Inventory Management & Procurement

Financial Oversight & Budgeting | Vendor Negotiation & Coordination | Conflict Resolution & Intercultural Communication

Project Management & Organizational Efficiency | Frontend Development (React, JavaScript, CSS) | Full Stack Development (Node.js, Express, MongoDB, TypeScript)

Mobile App Development (React Native) | Version Control (Git, GitHub) | RESTful APIs | Agile Methodology

### Experience

#### Frontend Developer | SpaceLab

*March 2024 – July 2024*

- Integrated front-end components and enhanced user experience
- Contributed creative insights to elevate website design, functionality, and performance

#### Software Developer | Hack for LA

*October 2023 – March 2024*

- Contributed to the open-source Hack for LA website by resolving issues and submitting pull requests
- Utilized JavaScript and CSS to improve features for local nonprofit organizations

#### Full Stack Developer | The Opportunity Project

*May 2023 – August 2023*

- Collaborated with a cross-functional team of 15+ engineers, designers, and data scientists
- Developed a React Native mobile app using TypeScript and Tailwind for at-home COVID test reporting

#### Digital Inventory Controller | Saro Lifestyle

*July 2017 – December 2022*

- Implemented a barcode system, improving inventory organization and tracking
- Managed and analyzed inventory data to maintain accurate stock levels
- Assisted with Accounts Payable and Receivable, supporting e-commerce and customer service operations

**District Manager | IHOP Restaurants**

*September 2011 – March 2015*

- Managed operations for three IHOP restaurants in the greater Houston area
- Ensured food quality and service standards were met consistently
- Optimized profits by controlling food, beverage, and labor costs
- Directed employees to ensure compliance with food safety procedures
- Created a quarterly incentive bonus program for management
- Negotiated vendor contracts and maintained updated records
- Developed staff to provide professional service while adhering to business policies
- Prepared weekly payroll and managed Profit and Loss statements
- Managed accounts payable, accounts receivable, and payroll operations

**Manager | Ocean Cafe and Restaurant**

*July 2008 – July 2011*

- Supervised daily operations of the restaurant, ensuring smooth service and efficient workflows
  - Managed a team of 15+ staff members, including scheduling, training, and performance reviews
  - Oversaw procurement of food and tobacco, ensuring quality and cost-efficiency
  - Handled customer complaints, ensuring high standards of customer satisfaction
  - Assisted in budgeting, pricing strategy, and financial reporting for the business
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**Education**

General Assembly | Software Engineering Immersive

Remote | December 2022 – March 2023

California State University, Northridge | B.S. in Psychology

Northridge | August 2012 – May 2016