

Stephanees Lopez
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917-609-1208 | Bronx NY, 10474

Summary

Talented and motivated Software Engineer equipped with great coding, debugging and Project Manager abilities. Accomplished project goals consistently with elegant, scalable code. Works great with team members under Agile and Scrum framework.

Technical Skills

Language: HTML, CSS, JavaScript, Node. JS, Redux

Libraries & Framework: MongoDB/Mongoose, React, Express

Technologies & Other: Express, Git, GitHub, Visual Studio Code, Code Sandbox, Repl.it, Project Manager

Skills

Bilingual Spanish/English

Business Management

Customer Service

Scheduling

Leadership

Organized

Coaching

Supervising

Teamwork

Education

Software Engineer Certificate - Per Scholas

October,2023

Finance for Managers Certificate - Coursera

October,2021

Food safety Certificate - NYC Health Academy

March,2012

Projects

Trivia game: The code sets up a trivia game using HTML,CSS and JavaScript. It consists of an array of question objects, each containing a question and an array of possible answers. The code initializes variables to keep track of the current question index and the user's score

Experience

Supervisor | Starbucks | Queens, NY

2016-2023

- Provided friendly customer service to a high volume of guests, resulting in a 10% increase in customer satisfaction scores
- Trained and develop more than 16 employees to improve competency and skills set, resulting in a 20% increase in employee retention rates
- Managed cash, inventory and food safety protocols to ensure a safe and efficient work environment

Manager | McDonalds Sunnyside, INC | Long Island City, NY

2014-2016

- Provided friendly customer service and trained 12 new employees, resulting in a 15% increase in customer satisfaction scores
- Scheduled 27+ employees, managed cash and inventory to ensure profitability

Manager | McDonalds Greenpoint, INC | Long Island City, NY

2012-2014

- Led a team of 18+ employees to deliver excellent customer service and maintained a clean and safe restaurant environment
- Managed cash, inventory, and implemented cost-saving measures to improve profitability