

Tristan A. LaRoche

IT Analyst and Software Developer

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SUMMARY

Tenacious IT professional with experience in web development and analysis. Before switching to software development, worked professionally as production, sanitation, and equipment manager at a gelato-making factory. Strong interpersonal and leadership skills. Looking to relocate back to the New England area to continue developing a career in software and IT.

SKILLS

Working Knowledge

- HTML
- CSS
- JavaScript
- Git
- Software Quality Assurance
- Bootstrap

Program Skills

- Power BI
- ServiceNow
- GitHub
- Bitbucket
- Command Line
- Visual Studio Code
- Microsoft Office Suite
- Google Suite

Basic Knowledge

- Angular
- React
- Python
- C#

EDUCATION

- University of New Hampshire Full Stack Developing Boot-camp
- Betamore Academy, Baltimore, MD
 - Building the body of a website with HTML5
 - Utilize CSS to make a responsive website building it mobile first
 - Utilizing JavaScript to make the website interactive
- Montgomery College, Silver Spring, MD
- Mt Ararat High School, Topsham, ME, High School Diploma

WORK EXPERIENCE

ClickNotices, Annapolis, MD

January 2020 – September 2020

Jr Web Developer

- Using dataTables to build web pages
- Go through HTML to make it easier to read and get rid of redundant code
- Use Javascript to make the pages responsive

Concourse Federal Group, Washington, DC

January 2019 - October 2019

IT Developer/ Analyst

- Assist in development of marketing websites using HTML and CSS.

- Assist in development of apps including a meeting scheduling application in ServiceNow using HTML and CSS.
- Working in Service Now to upload data in a timely manner.
- Working in Power Bi to build comprehensive dashboards to show data in an easy to understand way.
- Responsible for ongoing correction requests in applications, including support for Angular applications.
- Responsible for quality assurance testing of applications during development.

GELATO FIASCO, Brunswick, ME

MAY 2017 – September 2018

Production Manager

- Responsibility for directing/coordinating production, processing, distribution, and marketing activities.
- Approval authority for processing schedules and production orders regarding inventory requirements, staffing requirements, work procedures, budgets and time constraints.
- Review operations and confer with other staff to resolve production or processing problems.
- Develop and implement production tracking and quality control systems, analyzing production, quality control, maintenance, or other operational reports to detect production problems.
- Hired, trained, evaluated, and discharged staff as well as resolved personnel grievances.
- Prepared and maintained production reports and personnel records.
- Coordinated facility or equipment maintenance/modifications, including machinery replacement.
- Reviewed plans and conferred with research and support staff to develop new products and processes.
- Developed budgets and approved expenditures for supplies, materials, and human resources, ensuring they are used efficiently to meet production targets.

GELATO FIASCO, Brunswick, ME

MAY 2015 – MAY 2017

Equipment and Sanitation Manager

- Responsible for adjustments to regulate temperature, pressure, feed, and liquid and gas flow rates.
- Monitored instrumentation gauges, recording units, flowmeters, and products to ensure specified conditions were maintained.
- Performed inspections and maintained maintenance records regarding leaks or malfunctions.
- Held authority in decisions to implement equipment shutdown and schedule maintenance, when necessary.
- Performed various quality checks; such as, testing specific gravity, chemical characteristics, pH levels, and ingredient concentrations and viscosities.
- Monitored and maintained records of operational data; such as, temperatures, pressures, ingredients used, processing times, and test results.
- Maintained records and estimated materials required for product production.
- Ordered parts, supplies, and equipment and maintained necessary storeroom quantities.

GELATO FIASCO, Brunswick, ME

MAY 2013 – MAY 2015

Dairy Processing Equipment Operator

- Initiated start sequence for manufacturing process.
- Measured, weighed, and mixed ingredients in accordance with specifications.
- Controlled/operated equipment to produce consumer products.
- Notified Equipment/Sanitation Manager of equipment malfunctions or out of spec results.