

# JENNIFER BEESON

jenncodes.com

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## SUMMARY

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I am a knowledgeable, hard working, gregarious individual eager to embrace opportunity, and gain more experience. I specialize in front end development and design. I am currently employed by Next Level Hospitality where I provide excellent customer service and nutritious food to our many residents.

## CERTIFICATIONS

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**Intro to Coding - SheCodes** *June 2022*

*HTML, CSS, JavaScript*

(<https://www.shecodes.io/certificates/221c83a36892276c3f5f8cd91dfa20d8>)

**Front End Development - SheCodes** *July 2022*

*HTML, CSS, JavaScript, Hosting, API, GitHub, BootStrap*

(<https://www.shecodes.io/certificates/07c9118ff1d361ce1c4e5cf6a3c79c03>)

**Responsive Web Development - SheCodes** *August 2022*

*HTML, CSS, JavaScript, Hosting, API, GitHub, BootStrap, Flexbox, SEO, Responsive*

(<https://www.shecodes.io/certificates/1bbf09761138e4248d3c397a1b38497e>)

## EMPLOYMENT HISTORY

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**Dietary Chef** *July 2021 – Present*

Next Level Hospitality

- Preparing multi-course meals for over 150 residents
- Ensuring the availability of a variety of meal options in order to meet complex dietary needs
- Managing kitchen on an as needed basis
- Responding to resident questions and concerns effectively

**Warehouse Associate** *September 2019 - February 2020*

Amazon MKE5 Warehouse

- Worked in a fast-paced environment while maintaining safety standards
- Ensured accuracy in the scanning and sorting of packages
- Performed inventory checks of supplies throughout the warehouse and replenished as needed
- Packed pallets of customer orders for shipment

**Team Lead/Cook** *January 2019 - June 2019*

Sodexo at Carthage College

- Directed a team of up to 6 staff during peak periods of business
- Planned and prepared meals for large bodies of students
- Improved the efficiency of seasoning dispersion by implementing a change in storage and usage methods
- Responsible for the unit's cash handling at shift change

**Line/Prep Cook/Baker's Assistant***August 2018 - December 2018*

Something's Brewing Inc.

- Prepared a variety of dishes promptly and correctly according to recipe and customer specifications
- Assisted with dessert troubleshooting and the development of new recipes
- Performed a variety of food preparation tasks
- Rotated stock according to food safety and company standards

**VOLUNTEER EXPERIENCE**

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**Department Head of Convention Food & Bev Suite/Department Head of Green Room***2019 - 2021*

Capricon

- Planned, coordinated, and executed food related departments on-site
- In charge of ordering, inventory on-site, and pack-up on load out
- Ensured all food safety standards were followed

**Assistant Department Head of Dealer's Hall***2014 - 2018*

DucKon

- Assisted vendors with set up and tear down
- Provided service to vendors throughout event weekend
- Resolved any and all concerns of vendors regarding on site needs
- Maintained vendor satisfaction

**EDUCATION**

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**High School Diploma***2005 - 2009*

Westosha Central High School