

# ALBERTE LAVENTURE

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## TECHNICAL SKILLS

HTML5, CSS, jQuery, JavaScript, Bootstrap, AJAX, SEO, MySQL, Express, Node.js

## PROJECTS

### **Recipe-Roulette| [github.com/Albie140/Recipe-Roulette](https://github.com/Albie140/Recipe-Roulette)| Deployed      Full Stack Developer**

- This app generates random recipes (meal & cocktail) based on user input
- Worked with a team of 3 to build this app using 3<sup>rd</sup> party APIs
- Utilized JavaScript, jQuery, CSS, HTML

### **Password Generator| [github.com/Albie140/PasswordGenerator](https://github.com/Albie140/PasswordGenerator)| Deployed**

- This app generates a randomized password based on user input
- Worked on creating the JavaScript for this app
- Utilized JavaScript, HTML, and CSS

### **Day Planner| [github.com/Albie140/DayPlanner](https://github.com/Albie140/DayPlanner)| Deployed**

- This app allows the user to save activities and appointments on a day calendar
- Wrote JavaScript for the Day Planner
- Utilized JavaScript, CSS, and HTML

## PROFESSIONAL EXPERIENCE

H2O at Home

**February 2018 - February 2020**

### ***Field Support/Business Development & Training Associate***

- Created weekly PowerPoints in collaboration with senior managers and presented in weekly GoToMeetings with updates and important information for Field Leaders
- Actively assisted in curriculum updating for onboarding associates
- Assisted Field contractors with product questions

Nutrition, Inc.

**March 2012 - April 2017**

### ***Administrative Manager/Food Service Director***

- **Key Accomplishment:** *Passing Administrative Review by the State of PA*
- Manage and coordinate all aspects of the food service department in Bensalem, Pa
  - Manage staffing - hiring, onboarding, disciplinary procedures, continuous training
  - Purchased/managed inventory needed for service
  - Regulate quality control of food and service
  - Follow HACCP guidelines to ensure food safety
  - Train new Food Service Directors
- Evaluate End of Month reports to stay on target with budget
- Analyze sales reports daily to meet budgetary guidelines

## EDUCATION

**University of Pennsylvania Coding Boot Camp**

**November 2020**

**The Pennsylvania State University, University Park, PA**

**May 2011**

- B.S. in Hotel, Restaurant and Institutional Management