

JEANRÉ Otto

Full Stacked Developer | Food Safety Manager
Occupational Health & Safety Officer



About Me

Multidisciplinary professional with over 2 years of management experience in Food Safety and Occupational Health & Safety, alongside strong practical skills in front-end and full-stack web development. Experienced in building real-world applications using React, Firebase, and various modern frameworks to solve operational challenges. Proven leader with a deep understanding of compliance systems, digital tools, and workflow optimization. Passionate about creating effective digital experiences through intuitive design, functionality, and user-focused development.



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INFORMATION](#)

Education:

NSC Certificate

HyperionDev Web Development Bootcamp

March 2024 – November 2024

Grithub Web Development Course

Completed (4 months) — Focus: HTML, CSS, JavaScript

FreeCodeCamp Front-End Certification (In progress)

July 2024 – November 2024

NSF safer2Eat for professional food protection managers

S&PD SECTION 16.2 OHSA

NSF food safety and hygiene

Occupational Health & Safety Management Certification

Fire Safety and Risk Management Certification

Advanced JavaScript Programming Certification

Hyperiondev front-end engineer course

FreeCodeCamp front-end course

Professional Experience:



Engen Hartenbos

Food Safety & Health and Safety Manager

Hartenbos | Feb 2023 – Present



ELIMIN8 OHS

Health and Safety officer

Feb 2025 – Junie 2025

Skills:

Languages & Libraries: HTML, CSS, JavaScript, React, Vue.js, Redux, Dart

Frameworks & Tools: Firebase, Flutter, Node.js, Express.js, PostgreSQL, Git

Soft Skills: Leadership, Communication, Critical Thinking & Problem-Solving, Time Management

Design & UI/UX: Figma, Prototyping, User Research, Responsive Design

Industry Knowledge: HACCP, OHSA, Risk Assessments, Food Safety Compliance



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Western Cape, South Africa

Achievements & Soft Skills in Action

- **Leadership:** Successfully led a multidisciplinary team across multiple shifts, maintaining 98% compliance during external food safety audits for over 18 consecutive months.
- **Problem Solving:** Designed and implemented a custom non-compliance logging app, reducing paper usage and lowering repeat food safety violations by 60%.
- **Time Management:** Balanced dual responsibilities as a Food Safety Manager and Full-Stack Developer, consistently meeting deadlines for both compliance inspections and software feature rollouts.
- **Communication:** Facilitated regular staff training sessions, ensuring all team members understood HACCP protocols and could apply them confidently on-site.
- **Critical Thinking:** Identified key operational inefficiencies in chemical storage and waste disposal, resulting in cost savings and risk reduction after implementing new SOPs.
- **Innovation:** Built and deployed 3 internal digital tools (auditing tracker, daily checklists, and task scheduler) that are now used daily by staff and management.

Language:

Afrikaans

100%

English

100%