



# Ruslan Karliuk

Front-end  
developer

## Contact

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## About Me

As a motivated and skilled Front-End Developer, I bring extensive experience in crafting dynamic web applications and e-commerce platforms using powerful tools like React. Renowned for my self-development and quick learning abilities, I consistently seek opportunities to refine my technical skills and contribute to innovative projects within the tech industry.

## Links

### GitHub

<https://github.com/blazerxxi>

### LinkedIn

<www.linkedin.com/in/blazerxxi>

### My WebSite

<https://karliuk-dev.vercel.app>

## Experience

- Middle Front-end Developer Shopify** Jul - 2024  
*DogyMart, Remote* Present

Since July 2024, I have been working as a Middle Shopify Front-end Developer for DogyMart, independently handling the development, logic, and setup of the online store. My responsibilities include developing and customizing user interfaces using Shopify's templating language (Liquid), building and optimizing custom themes from scratch, and ensuring seamless functionality for both desktop and mobile users. I also focus on integrating various apps and third-party services, as well as developing dynamic and interactive elements that enhance the user experience. Additionally, I manage the store's configuration, ensuring that the e-commerce processes (checkout, payment gateways, product pages) work smoothly and meet the client's specific needs.
- Junior React developer** Jun - 2023  
*MaryBallet, Remote* Oct - 2024

As a freelance front-end developer since June 2023, I have been working on refactoring and enhancing a ballet class scheduling and information platform. My responsibilities included improving the platform's performance and user experience by optimizing the codebase, streamlining the booking process, and ensuring responsive design across different devices. I also contributed to the development of features for better data presentation and integration of real-time updates, helping users seamlessly manage and view ballet classes.
- Front-end developer** May - 2023  
*Freelance, Remote* Present

I perform a variety of front-end development tasks, from tweaking website design to implementing interactive features, developing the front-end portion of web applications while ensuring responsiveness, accessibility, and adherence to current web development best practices.
- Restaurant Cook** Jan - 2023  
*FuuuhBar, EVA Hub, NoN, Kharkiv* Apr - 2024

From Jan 2022 to April 2024, I worked as a cook at the restaurants FuuuhBar, EVA-Hub, and NoN. In each establishment, I was responsible for preparing and cooking various dishes, managing kitchen stations, and ensuring top-quality food presentation. I worked closely with the sous-chef in all restaurants, collaborating on daily kitchen operations, menu planning, and maintaining high kitchen standards. Additionally, I handled inventory management, ingredient preparation, and ensured compliance with hygiene and safety regulations. My role also involved maintaining kitchen efficiency during busy periods and delivering a consistently excellent dining experience for guests.
- Storekeeper** Oct - 2021  
*Posad, Kharkiv* Jan - 2023

From May 2021 to January 2023, I worked as a storekeeper at Posad's warehouse in Kharkiv. My responsibilities included organizing and managing inventory, ensuring accurate stock levels, and maintaining proper records of incoming and outgoing goods. I handled the reception, storage, and dispatch of products, ensuring that all items were correctly labeled and stored in compliance with company standards. Additionally, I collaborated with the logistics team to optimize space usage and improve the efficiency of warehouse operations, ensuring timely deliveries and smooth warehouse processes.



## Education

● **Vocational education** 2017  
*Regional Center for Vocational Education of Restaurant, Hospitality, Utilities, Trade and Design, Kharkiv*

Graduated from the Regional Center for Vocational Education, specializing in "restaurant cooking, hotel management, public utilities, trade and design", having received a professional education "Cook, Pastry Chef".



## Skills

- Front-End
- HTML/CSS
- JavaScript
- Responsive Design
- Version Control
- UI/UX Principles
- React
- Shopify Development
- Self-Development and Learning
- Quick Learning
- Team Collaboration
- Time Management
- Customer Service
- Culinary

● **Operator of assembly and packing machines (Robocar)** Mar - 2021  
Oct - 2021

*Kharkiv Tile Factory, Kharkiv*

As an operator of assembly and packing machines (Robocar), my role involved overseeing the continuous operation of conveyor systems and robotic machinery used in material transportation at a ceramic tile manufacturing facility. I was responsible for ensuring that the automated machines functioned smoothly, monitoring the flow of materials, and troubleshooting any technical issues that arose during production. My duties also included conducting routine maintenance checks, adjusting machine settings to optimize performance, and collaborating with the technical team to resolve equipment malfunctions swiftly, minimizing downtime in the production line.

Additionally, I ensured that the packaging processes were carried out efficiently, maintaining high standards of product quality and safety. This experience allowed me to develop a strong understanding of automated production processes, as well as sharpen my problem-solving skills in a high-paced industrial environment.

● **Confectioner and Dough Mixer** May - 2020  
Mar - 2021

*Confectionery Production Facility "Master", Kharkiv*

In this role, I was responsible for preparing a variety of confectionery products, including pastries, cakes, and cookies. My duties included mixing and kneading dough, ensuring the right texture and consistency for each recipe. I adhered to strict quality control standards to guarantee that all products met company specifications.

I collaborated closely with other team members to optimize production efficiency, maintaining a clean and organized workspace. Additionally, I gained experience in using various baking equipment and tools, and I was involved in the creative process of developing new recipes and products.