

Andres Fernandez

Web Developer

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Highly determined, meticulous, and passionate professional. Vastly experienced in both autonomous and collaborative execution of complex tasks which require an elevated degree of analytical skills, critical thinking, and adaptability. Insatiable apprentice and lifelong geek on an eternal quest to master his craft, no matter the challenge.

SKILLS AND LANGUAGES

- Symfony 5/6
- Golang
- RESTful APIs
- Javascript (React, Node.js)
- MySQL/MariaDB
- English (native)
- French (fluent)
- Spanish (B2)
- German (A2)
- Korean (A2)

EDUCATION

O'CLOCK

May-Oct 2023

Formation Développeur Fullstack + spécialisation PHP/Symfony

GEORGIA STATE UNIVERSITY

2006-2007

Major: History, Minor: German Language

ART INSTITUTE OF ATLANTA

2004-2006

Culinary Arts and Hospitality Management

PROFESSIONAL EXPERIENCE

LES CUISTOTS MIGRATEURS — CATERING | EVENTS | EDUCATION

Montreuil, FR 94300

Managing Partner & Culinary Director

2017-2022

- Drove planning, product sourcing, production, training, staffing, menu development, and cost control through a 4+ year period of exponential growth, notably including the acquisition of significant investment in late 2018
- Developed culinary program for the non-profit École des Cuisstots Migrateurs founded by the company's non-profit branch in 2021
- Coordinated the move from a 100m2 shared production space to a proprietary 450m2 commissary kitchen, including installation of new equipment and workflow optimization according to the unique operational challenges associated with that type of facility
- Managed mixed teams of full-time employees, interns, and independent contractors ranging from 5-18 people, including onboarding and training of staff
- Co-developed an internal ERP tool to optimize and track planning, inventory, and costing in collaboration with external partners and developers
- Cultivated a work culture of curiosity, diversity, and education through understanding and empathy

LES MAISONS ROSE — RESTAURANTS

Paris, FR 75002 + 75001

Chef de Cuisine, La Bourse et La Vie

2015-2017

- Managed opening and continued operation of the restaurant, including menu development and planning, product sourcing, staff hiring, staff training, service execution (10 services weekly), and cost management
- Nurtured the spirit of excellence, simplicity, and precision the company was known for

Sous Chef, Spring

2013-2015

- Key member of high-performance restaurant team providing Michelin-level food and service

INTERESTS IN NO PARTICULAR ORDER

- Tennis
- Amari
- Video games
- Italy (*all of it*)
- Global cuisine
- Arsenal (COYG!)
- Hiking
- Houseplants