Andres Fernandez

Web Developer

c.andresfernandez.dev@gmail.com | + 33 (6)45 45 88 26 | Paris, FR 75020
Website: afdev.cc | LinkedIn: andresfernandezdev

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
- Javascript (React, Node.js, Typescript)
- REST APIs
- MySQL/MariaDB

- English (native)
- French (fluent)
- Spanish (B2)
- German (A2)
- Korean (A2)

EDUCATION

O'CLOCK   **May-Oct 2023**
Formation Développeur Fullstack + spécialisation PHP/Symfony
Lead back-end developer on a team of 5 for our final project:
POS platform for restaurants (taking orders, visualization of orders by the kitchen, transformation of orders into checks) consisting of a Symfony API with a Mercure hub (real-time streaming) and a MySQL database, and a ReactJS/Typescript/Redux front-end.

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 Cuistots Migrateurs founded by the company's non-profit branch in 2021
- 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

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
- Global cuisine

- Amari
- Arsenal (*COYG!*)

- Video games
- Hiking

- Italy (*all of it*)
- Houseplants