

Chris Dickson

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Personal Statement.

I am a fourth year student at Edinburgh's Napier University about to graduate with a BSc with Honours in Web Design and Development. My main focus is on UI design and front-end development but I have some experience with back-end development. Now that my educational journey is nearing its end, I am eager to start my professional journey.

Skills.

Technical Skills.

- Front-End Development
- Design Skills: UI/UX, Prototyping, wireframes
- Testing
- Usability Testing
- Visual Design
- User-Centred Design
- 3D Design and Animation

Transferable Skills.

- Problem Solving
- Teamwork and collaboration
- Attention to detail
- Time Management
- Administration

Tools and Languages.

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| <ul style="list-style-type: none">• HTML/CSS• JavaScript• PHP/SQL• React• Python & Flask• GitHub | <ul style="list-style-type: none">• Adobe Packages(Photoshop, Illustrator, After Effects)• Figma• Miro• 3ds Max/Blender/Unreal | <ul style="list-style-type: none">• WordPress• Web flow• SEO |
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Relevant Experience.

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| Ergon Equine LTD | Dec 22 - May 23 |
| Web Design/Development Intern | |
| During my internship with Ergon, I was tasked with working with the head of design to create and develop a new website that both showcases and informs new and existing users about their range of saddle trees that have been built to protect and ensure the comfort of both riders and horses. To ensure the project could be completed bi-weekly meetings were held to discuss designs iterations, platform distribution and implementation. For this project it was decided by the director and head of design that it would be best if the website could be built using WordPress, this would ensure an easy transition when handing the project back after the internship was over. | |

Other Experience.

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| The Bonnington Bar | Nov 23 - Apr 24 |
| Kitchen Manager/ Head Chef | |
| During my time with The Bonnington, I was in charge of a small team of chefs and kitchen porters. My duties were not limited to just cooking but I was in charge of all the admin tasks required from management, this included weekly stock counts and ordering, creating and deploying cleaning and staff schedules, working with the GM and other sites to create and design new menus. I was also tasked during my time with the Bonnington to redesign their website and modernising the pre-existing website. Unfortunately, due to the company going bankrupt the website could not be completed. | |
| Starbank Inn | Dec 16 - Mar 20 |
| Kitchen Manager/ Head Chef | |
| During my time with the Starbank, I was in charge of a team of chefs. My duties included administration such as stock counts and ordering, staff rotas, cleaning schedules, organisation of temperature controls, and relaying with other management to plan and organise private bookings to ensure customers would have an enjoyable experience whilst visiting the restaurant. | |
| The Hanover Tap | May 13 - Nov 16 |
| Kitchen Manager/ Head Chef | |
| I was originally hired as a chef for the Jekyll and Hyde bar in Edinburgh. Due to the bar going bankrupt they were sold and renamed to the Hanover Tap. During this transition period I was promoted to Kitchen Manager and was trained in all aspects of kitchen administration. This included stock counts and ordering, kitchen paper work such as time sheets, temperature control, and cleaning schedules, preparing for and ensuring large booking could be accommodated. | |

Education.

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| Edinburgh Napier University | Sept 2020-May 2024 |
| BSc (Hons) Web Design and Development | |
| Grade: 2:1 | |
| Edinburgh College | Aug 2018 - June 2020 |
| HND Digital Design and Development | |
| Grade: AA | |