

Constan Fernando

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Objective

UofT Coding Boot Camp graduate coding in JavaScript.

College graduate with theoretical and practical knowledge of a laboratory environment. Fast learner that can work with or without supervision and under pressure. Good work ethic, consistent, and dependable.

Highlight of Qualifications

- Build front-end websites from scratch, as well as using ready-made frameworks that enable you to build efficiently.
- Create full-stack single-page web applications using RESTful API routes and AJAX methods, and describe how
- front-end applications communicate with back-end applications and databases.
- Implement structured and unstructured databases to convert static websites into dynamic websites that persist data.
- Build communication skills and demonstrate the foundational computer-science knowledge that is required during technical interviews.
- Apply the accepted and standard basics of social coding—including source control, issue tracking, and functional feedback—as part of a development community, while building an application.
- Demonstrate strong teamwork and project management skills as a collaborator and independent contributor during the development cycle of complex projects.
- A team player, with good communication and time management skills, and organized with high attention to detail.
- Proficient in Microsoft Office software (MS Word, Power Point, Excel).
- Open and eager to learning additional training as required.
- Experience with use of SAP systems.

Education

University of Toronto – SCS – Coding Boot Camp - Certificate

2022

Biotechnology Technologist – Advanced Diploma, Centennial College, Toronto, ON

2016 – 2019

Work Experience

Food Lab Technician – Hela Spice Canada Inc.

2021

- Working in accordance with the Ontario Occupational Health & Safety Act
- Following our Good Manufacturing Practice and Food Safety guidelines
- Operation of the microbiology laboratory
- Various chemical, physical, allergen and sensory testing as required
- Close cooperation with our manufacturing department, including numerous on the floor checks & supervision
- Documentation checks and results recording
- HACCP checks

Co-op Chemistry Lab Technician - Centennial College Chemistry Lab

2018-2019

- Accurately made chemical concentrations for labs
- Set up all glassware and equipment for labs
- Made sure all students wore the proper attire in the lab environment
- Checked inventory for any chemicals that were needed
- Did weekly checks on all safety equipment like eye wash stations

Co-op Lab Technician - Golden Boy Foods

2018

- Accurately labelled date codes
- Collected and tested microsamples
- Lab testing for aflatoxin and salt and sensory analysis on products
- Monitored CCP's, labels, dates, and packaging of products
- Kept records of day-to-day activities
- Followed SOP's
- Product release with the verification of COA's
- Performed ATP and environmental swabbing