



## LINKS

Github:  
<https://github.com/CsikiAkemi>

## LANGUAGES

HUNGARIAN

ENGLISH

## HOBBIES

HIKING, PROGRAMING  
PAINTING COOKING

## PERSONAL DETAILS

Date of birth  
18 Jan 2001

Nationality  
Hungarian

Visa status  
B

## DRIVING LICENSE

Driving license category  
B

# AKEMI CSIKI

FRONTEND DEVELOPER

Schübelbach, Schübelbach, 8862,  
Switzerland

+36 70 381 4470

sisina.akemi@gmail.com

## WORK EXPERIENCE

### LIBRI KFT

Budapest  
Aug 2021 - Nov 2022

#### IT coordinator

- Spearheaded coordination of IT projects, providing pivotal support to the Project Manager.
- Developed and standardized IT resource utilization procedures.
- Played a key role in the planning and execution of specialized IT projects.
- Delivered prompt and precise responses to client inquiries, ensuring high satisfaction levels.
- Managed and prioritized email correspondence and technical queries effectively.
- Crafted engaging presentations and organized agendas for strategic business meetings.
- Contributed to the daily oversight of development projects, including managing contractors and consultants.
- Supported the management of design and construction processes within IT projects.
- Documented and reviewed project performance metrics, including adherence to budget, timelines, business plans, and market trends.
- Articulated company programs to stakeholders with clarity and confidence.
- Fulfilled Test Manager responsibilities, ensuring rigorous quality control.
- Undertook Release Manager duties, overseeing successful project deployments.

### PUMPSTATION

#### GASTRO GMBH

Switzerland  
Apr 2022 - Sep 2024

#### Cook

- Expertly ensure the freshness of ingredients and final culinary creations.
- Adhere to precise recipes, mastering measurement, weighing, and ingredient mixing techniques.
- Proficient in baking, grilling, steaming, and boiling a diverse range of meats, vegetables, fish, and poultry.
- Artistically present, garnish, and arrange dishes to enhance visual appeal and taste.
- Provide occasional table service with a focus on customer satisfaction.
- Maintain a pristine and hazard-free work environment, including the management of utensils and equipment.
- Diligently handle and store food items to preserve quality.
- Uphold stringent food safety and sanitation protocols.
- Thoroughly clean and sanitize workspaces, equipment, and utensils to ensure a hygienic kitchen.
- Efficiently perform kitchen opening and closing routines.
- Prepare workstations with essential ingredients and tools for streamlined operations.
- Conduct quality checks to guarantee ingredient freshness and top-notch culinary standards.
- Monitor and maintain station inventory to ensure uninterrupted kitchen workflow.
- Cater to guests' special dietary needs with adaptable cooking methods.
- Operate an array of kitchen machinery, including broilers, ovens, grills, and fryers, with expertise.

## EDUCATION

### FACULTAS HUMAN

#### HIGH SCHOOL

Budapest  
2020

#### Graduation certificate

- <https://www.facultas.hu/gimnazium/human.html>

### BZSH

#### KÜLKERESKEDELMI

#### TECHNIKUM -

#### SECONDARY

#### VOCATIONAL

#### SCHOOL FOR

#### FOREIGN TRADE

Budapest  
2022

#### Software development and testing technician

- <https://kulkertechnikum.hu/>

### PROOKTATÁS

Budapest  
2024

#### Certificate

- Certified in HTML-CSS and JavaScript & TypeScript for web development.

## SKILLS

HTML/CSS DESIGN

TYPESCRIPT

SQL

JAVASCRIPT

JAVA