

## **Elias O. Prado**

Brazilian/Stamp 1G Irish Visa

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

Languages: Portuguese (native), English (fluent) and Spanish (advanced).

## **PERSONAL PROFILE**

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Responsible / Communicative / Organized / Determined / Quick learner / Teamwork / Management / Friendly / Hardworking / Goal oriented

## **KEY SKILLS & COMPETENCIES**

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- Excellent knowledge of software development.
- Experience with customer service in Ireland.
- I have the ability to attention to detail, to problem solve and to support the company with my IT knowledge.
- Higher Certificate in Full Stack Software Development (NFQ Level 6).
- Great customer communication and services delivered.
- Excellent Computer Skills.
- Ability to work independently and also as part of a team in a cross-functional collaborative environment.
- Eligible to work full time.

## **COMPUTER SKILLS**

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- HTML5 / CSS3 / Sass.
- JavaScript, Python3, SQL, NoSQL.
- Internet, Windows, IOS.
- Microsoft Office Suite: Excel, Word, Outlook and PowerPoint.
- On-Line Marketing Tools: SEO, PPC and keywords.

## **EDUCATION**

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### **Higher Certificate in Full Stack Software Development.**

Code Institute (Ireland – 2019 - In Progress)

NFQ Level 6 – Ireland.

### **Ordinary Bachelor Degree in Business Management.**

CCT College Dublin (Ireland – 2016)

NFQ Level 7 – Ireland.

### **Ordinary Bachelor Degree in Aircraft Aviation Technician.**

Sant'Anna University (Brazil – 2012 to 2013 – interrupted)

## **CONFERENCES**

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- E-Commerce and Beyond Dublin (2017).
- Fintech & Payments Association in Ireland (2017).

## PROFESSIONAL EXPERIENCE

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### Star Pizza, Dublin (Ireland)

#### Head Pizza Chef

Feb 2014 – Current

- Preparation and management of the work place.
- Preparation of all pizza types, making pizza dough and preparing toppings, ensuring all meet hygiene standards.
- Training new staff, many from different countries so an understanding of diversity and different cultures is important.
- Adhering to Health & Safety Guidelines.

**Achievement:** I am currently updating their website as part of a digital marketing strategy for a digital marketing certificate course I am doing in addition to my full-time business degree.

### Oracios Pizzaria, Sao Paulo (Brazil)

#### Manager – Owner

Jun 2013 – Jan 2014

- Basic Business Accounts (Invoicing, Payments and Payroll).
- Hire, train and evaluate new employees.
- Assessed the performance of the company against the business's goals and plans.
- Deal with suppliers.
- Customer service with quality.
- Preparation and management of the workplace.
- Marketing planning and implementation of advertising to leverage sales.

**Achievement:** I increased the customer base from ~ 700 monthly to over 4000, Real business knowledge, brief knowledge of management and bookkeeping, credit and a good reputation with suppliers.

### LJM Repuxacao, Sao Paulo (Brazil)

#### Automation Technician

Feb 2008 – Jun 2011

- TIG/MIG Welder of automotive parts and dental equipment.
- Electrical Soldering.
- ISO 9001 Quality Assurance on production.
- To maintain automation equipment in excellent condition ensuring consistent quality, output and yield.
- Order and maintain appropriate stock of spare parts.
- Support all company safety and quality programs and initiatives.

#### **Achievement:**

- I modified tools in some machines in order to improve the process production in order to increase output.
- I led the production modification project from 700 pieces per day to 2000/2500 pieces per day.
- I set up a shelf for the steel sheets, did not have the shelf and put everything on pallets. Improved production.