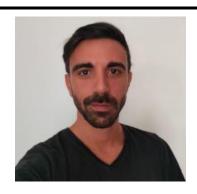# Federico Brambilla

Jr. Front End developer

Federico Brambilla
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Personal Portfolio:
°PORTFOLIO - Click°
https://fb-portfolio-front-end.netlify.app/

Skills

Web developer full stack Jr Skills:

- Html
- JavaScript
- CSS/SASS
- React
- Node.js
- Express.js
- PostgresSQL
- Git
- Npm
- FIrebase
- Postman
- ViteJs
- Gimp
- Next.js (currently learning)
- TailwindCSS (currently learning)

Language skills :
- Italian - Native
- English – Work experiences in London, Australia, Switzerland

Experiences

Zero To Mastery Academy / React dev Student
May 2024 – ...

Currently enrolled in an advanced React course covering the following key topics:
React fundamentals, Advanced state management (Redux and Context API),
Routing and navigation with React Router , React Hooks (useState, useEffect,
custom hooks), API handling and data Fetching, performance optimization and
UX improvement, testing React components and much more.

Zero To Mastery Academy / Jr Web dev Full stack Student
April 2023 – April 2024

Completed a comprehensive training course covering essential
technologies for full-stack development, including:
Front-end: HTML, CSS, Sass, React, Vite.js
Back-end: Node.js, Express.js
Database: SQL

Old Station/ Oggiono LC, Italy

December 2017 – September 2024

Chef head Chef pasta and pastry section, part time.
Dedicating my remaining time to studying programming and enhancing my skills in web development.

Kulm Hotel 5 stelle* / Sankt Moritz, Switzerland

December 2016 – September 2017

Demi Chef responsible for managing orders and communicating with suppliers in English to ensure smooth kitchen operations and timely inventory management.

Giardino Hotel 5 stelle* / Ascona, Switzerland

July 2016 – October2016

Demi Chef responsible for managing orders and communicating with suppliers in English to ensure smooth kitchen operations and timely inventory management. A la carte restaurant.

Kulm Hotel 5 stelle* / Sankt Moritz, Switzerland

January 2013 – February 2014

Demi Chef responsible for managing orders and communicating with suppliers in English to ensure smooth kitchen operations and timely inventory management.

Darcy's Restaurant / Sydney, Australia

January 2013 – February 2014

Chef responsible for prepartion and managing suppliers.

Aurelia Restaurant / Londra, UK

May 2012 – November 2012

Responsible for overseeing the cold dishes section, coordinating a team of four cooks from different nationalities in production, and managing communications with international suppliers.

Steffani Hotel 4 stelle* / Sankt Moritz, Switzerland

December 2010 – April 2012

Assistant Cook Assisted in all phases of storage and food preparation.

Grand Hotel Eden 5*/Lugano, Switzerland

Maggio 2010 – Novembre 2010

Assistant Cook Assisted in all phases of storage and food preparation.

Steffani Hotel 4 stelle* / Sankt Moritz, Switzerland

Dicember 2010– April 2012

Assistant Cook Assisted in all phases of storage and food preparation.

Education

Crotto Caurga / Diploma in Restaurant Services

September 2004 - July 2009, CHIAVENNA, ITALY