

# Federico Brambilla

## Jr. Front End developer

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### Federico Brambilla

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Personal Portfolio:  
[°PORTFOLIO°](#)



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### Skills

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#### Web developer full stack Jr Skills:

- Html
- JavaScript
- CSS/SASS
- React
- Node.js
- Express.js
- PostgreSQL
- Git
- Npm
- Firebase
- Postman
- Vitejs
- Gimp

#### Language skills :

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

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### Experiences

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#### **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 – October 2016

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

Organizzazione di tutta la strumentazione, produzione e contatto in

**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.

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**Education**

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**Crotto Caurga / Diploma in Restaurant Services**

September 2004 - July 2009, CHIAVENNA, ITALY