Federico Brambilla

Jr. Front End developer

Skills

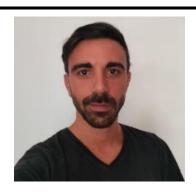
Experiences

Federico Brambilla

Via al Mognago 7 23848, Oggiono (LC)

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Personal Portfolio: °PORTFOLIO - Click°



Web developer full stack Jr Skills:

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

Language skills:

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

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

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