Federico Brambilla

Jr. Front End developer

Skills

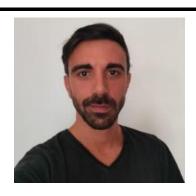
Experiences

Federico Brambilla

Via al Mognago 7 23848, Oggiono (LC)

(+39) 3473940354 brambi.fede@gmail.com

Personal Portfolio: °PORTFOLIO°



Web developer full stack Jr Skills:

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

Language skills:

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

Zero To Mastery Academy / React dev

Maggio 2024 - presente...

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 / Studente Jr Web dev Full stack

Aprile 2023 - Aprile 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

Dicembre 2017 - Settembre 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, Svizzera

Dicembre 2016 - Settembre 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, Svizzera

Luglio 2016 - Ottobre 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, Svizzera

Gennaio 2013 - Febbraio 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

Gennaio 2013 - Febbraio 2014

Organizzazione di tutta la strumentazione, produzione e contatto in

Aurelia Restaurant / Londra, Inghilterra

Maggio 2012 - Novembre 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, Svizzera

Dicembre 2010- Aprile 2012

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

Grand Hotel Eden 5*/ Lugano, Svizzera

Maggio 2010 - Novembre 2010

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

Steffani Hotel 4 stelle* / Sankt Moritz, Svizzera

Dicembre 2010- Aprile 2012

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

Education

Crotto Caurga / Diploma in Restaurant Services

Settembre 2004 - Luglio 2009, CHIAVENNA