

Federico Brambilla

Jr. Front End developer

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Via al Mognago 7
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Personal Portfolio:
[°PORTFOLIO°](#)



Skills

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

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

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, Svizzera

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, Svizzera

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, Svizzera

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, Inghilterra

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, Svizzera

December 2010 – April 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

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