

# Igor Gagic

## Front End developer/UI

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### Summary

As professional Chef with 22 years of experience in hospitality industry I gained a strong knowledge of customer faced and management skills. Growing up with technology helped me to decide my next step in professional career as software developer.

Finishing "Future in Tech" software development pathway, I learned C#, Python and project management, got introduced with OOP, debugging and application lifecycle. Right after that I decided to strengthen my front end skills by finishing "The Odin Project" and "free-code-camp" web development course. I'm keen to utilize my skills in coding to create practical software with a heavy emphasis on great user experience.

### Education

- Future in Tech Program Software Development Pathway
- Hotel and tourism management and hospitality school Master Degree 1 year professional Head chef specialization education
- Algebra open IT university Computer operator and maintenance of operating systems 2005 MS office, Adobe, Freehand
- Hotel and tourism management and hospitality school 3 year basic culinary education

### Course certifications

- Responsive Web Design by FreeCodeCamp.org
- Google Cloud Platform Fundamentals: Core Infrastructure
- Linux Essentials course in the Cisco Networking Academy
- Technical Support Fundamentals authorized by Google

### Tech Skills

- |                |                 |                       |
|----------------|-----------------|-----------------------|
| • HTML5        | • React         | • SQL                 |
| • CSS3         | • C#            | • Git version control |
| • Tailwind CSS | • .NET          | • Azure               |
| • JavaScript   | • Windows Forms |                       |

### Work experience

**Black Forge Inn**, 163 Drimnagh Rd, Drimnagh, Dublin 12

Senior chef de partie

- leading the team of talented chefs during the service
- providing HACCP standards and documentation
- helping head chef to organize staff and menus, ordering stocks

**Brambles Cafe and Catering**, South city business park, Dublin 24

Senior chef de partie

- preparing food for 25 cafes from production kitchen, as well as site Vip contract caterings up to 1000 pax Including UK royal family, Welsh ambassadors etc.
- providing HACCP standards and documentation