

Igor Gagic

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Dublin, Ireland

Skills

- Interpersonal Skills
- Collaboration
- Critical Thinking
- Problem Solving
- Active Learning
- Decision Making
- Detail Oriented
- Adaptability
- Time Management
- Compassion
- Customer Service

Tech Stack

- HTML5
- CSS
- JavaScript
- Git
- React
- Tailwind CSS
- Firebase
- C#
- Windows Forms
- MySQL

Additional skills

- Adobe Photoshop
- Adobe Illustrator
- Figma
- Python
- Linux
- Virtual Machines
- Computer Hardware

Languages

- English
- Croatian
- Serbian

Front End developer / UI

Summary

As professional Chef with 22 years of experience in hospitality industry I gained a strong knowledge of customer faced and management skills listed in my skills section.

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 finishing 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 2020 2021
Software Development Pathway
- Hotel and tourism management and hospitality school 2011
Master Degree
1 year professional Head chef specialization education
- Algebra open IT university 2005
Computer operator and maintenance of operating systems
MS office, Adobe, Freehand
- Hotel and tourism management and hospitality school 1997
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

Work experience

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

Senior chef de partie

- leading the team of talented chefs during the service
- keeping sanitary and health standards in my workplace
- operating stoves, fryers, multi convection ovens, grills... 2021-2022
- 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, 2017-2021
as well as site Vip contract caterings up to 1000 pax
Including UK royal family, Welsh ambassadors etc.
- providing HACCP standards and documentation

Awards

1st place at culinary art competition, State Subsidiary of Student Center
2nd place at culinary art, best chef of Croatia, Croatian Culinary Federation