



# Giada Tamassia

## Full Stack Developer

I bring a balanced approach and a collaborative spirit to every project! Economics and customer service taught me the language of users, now I translate it into intuitive, accessible apps that empower.  
Amsterdam-based

## Contact Person



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## Programming

### Front-End Technologies

React      Typescript      CSS | Sass  
JavaScript      Redux      Jest

### Back End Technologies

Python      Node.js      Django  
Flask      CD/CI      APIs

### Database Technologies

MySQL      SQLite      MongoDB  
Postman      GitLab CI      Git & Github

## Language

Italian  100%  
English  100%  
Dutch  75%

## Portfolio

<https://giadatamassia.netlify.app>

## Education

**Full-Stack developer**      2023 - 2024  
Winc Academy

**Economics & Management**      2009 - 2010  
University Of Trieste

**Economics and IT**      2003 - 2009  
Gino Luzzatto (VWO)

## Job Experience Amsterdam

### Kinderboerderij De Dierencapel | Animal Care Volunteer

Nov 2021 - Present

- Provided daily care for farm animals.
- Developed animal handling skills (e.g., identification of signs of illness).
- Assisted with educational programs for visitors (e.g., presentations, answering questions).
- Immersed in Dutch-speaking environment, improving fluency and communication.

### Puma Group | Team Supervisor

Nov 2019 - Aug 2022

- Led and motivated a retail team, ensuring exceptional customer service and adherence to visual merchandise standards.
- Planned and executed daily sales strategies, maximizing performance against key performance indicators (KPIs).
- Managed staff scheduling, breaks, and training, fostering a positive and productive team environment.
- Maintained strong international communication with HQ through regular reporting and relationship building.
- Honed coaching and leadership skills through internal training programs.

# Professional Skills

## And Experience

### Professional Skills

Familiarity with **Agile** and Waterfall.  
**Expert Git User** with experience in branching, merging, and conflict resolution.

**Testing:** write unit, integration, and end-to-end tests.

**Adaptability and Problem Solving:**  
Ability to learn new technologies quickly and find creative solutions to complex problems.

**Management and Organization:**  
Skilled at prioritizing tasks, meeting deadlines, and managing multiple projects simultaneously.

**Teamwork and Collaboration:**  
Ability to work effectively in a team environment, share knowledge, and provide constructive feedback.

**Self-Motivation:**  
Ability to take initiative, learn independently, and continuously improve skills.

### Hobbies

Exploring the world, one dish at a time.



### Job Experience Down Under

#### The Coffee Club Australia

Wanaka | New Zealand

2018 - 2019

- Managed a team of five across kitchen and bar areas, ensuring top-notch customer service and compliance with franchise guidelines.
- Improved order taking processes for speed and accuracy, leading to better customer satisfaction.
- Created and delivered training programs for new employees, equipping them with valuable hospitality skills and barista knowledge.
- Honed problem-solving abilities by addressing customer concerns and managing unexpected situations effectively.

#### Brotzeit Perth | Restaurant Supervisor

Perth | Western Australia

2017 - 2018

- Navigated a high-paced, 240-guest Perth city center restaurant, upholding Brötzeit's philosophy of a memorable German dining experience.
- Demonstrated rapid career growth, ascending from waitress to supervisor within the year.
- Managed key operations, including restaurant opening and closing, pop-up event organization, and efficient staff training.
- Delivered exceptional customer service through order taking and bar management, ensuring guest satisfaction.

#### Maurizio Restaurant | Junior Sous Chef

Perth | Western Australia

2016

- Crafted fresh-baked bread, pizza, and pasta as part of the restaurant's fine dining experience, maintaining high standards for all main courses.
- Demonstrated leadership potential by stepping in as Head Chef during absences, ensuring smooth kitchen operations and team motivation.
- Led the kitchen cleaning team, fostering a hygienic and organized work environment crucial for food safety and quality control.