

Giovanni Orlando

Toronto, Ontario, Canada

Phone: +16472429468

Email: giovanni86orlando@gmail.com

LinkedIn: <https://www.linkedin.com/in/giovanni-orlando-a902a472>

GitHub: <https://github.com/Gio86krt>

WebSite: <https://portfolioreact-giovanni.herokuapp.com/>

Summary

Successfully graduated from the UofT Full Stack Coding Bootcamp, and on a constant journey towards improvement.

Former hospitality professional, with experience working with international teams and in many different scenarios.

Goal-oriented, punctual and reliable, always ready for a new challenge.

Looking for a new role involving time-management, problem-solving, collaboration, logistics, and leadership skills.

Technical Skills

Front-End:

- HTML
- CSS
- JavaScript ES6
- JQuery
- Bootstrap
- React

Back-end and Database:

- NodeJS
- SQL
- MongoDB
- Mongoose

Projects

- **Reddit App:** Front-end only app, using two external APIs to show the latest values for cryptocurrencies.
Main Task: Worked on the mocking of a login, the Local Storage was used to store data from an object, and the logic in the script performs checks on the object to simulate a user database.
Technologies Used: JavaScript, HTML, CSS
- **Client Management System:** Full Stack app, stores data from the UI into the database, and allows the user to modify and update the data.
Main Task: Worked in the proper connection with the database and on the ORM.
Technologies Used: JavaScript, HTML, CSS, SQL, Bootstrap, NodeJS

Experience

09-2016 to 07-2020

Pizzeria Via Mercanti, Toronto, Canada

Pizza chef

- Ensured the delivery of a great customer experience, constantly monitoring and adjusting to the needs of the guest. Problem solving and time management were essential, as well as effectiveness and clarity in communication both with co-workers and guests.
- In charge of supplies, orders and menu alterations.
- In charge of training for new hires.

06-2014 to 08-2016

Franco Manca, London, UK

Pizza Maker until 04-2015, Head Chef until 08-2016

- Supervised phases of food procurement, production and service, inventory and ordering, food storage and rotation, food preparation, recipe adherence, plate presentation, and service and production time standards.
- Enforced all state and company policies and procedures for sanitation and food quality;
- Actively involved in cost control.
- Responsible for high volume day to day operations.
- Responsible for training of new hires.
- Responsible for managing the weekly schedule.

06-2013 to 06-2014

Restaurant Baffetto2, Roma, Italy

Pizza Maker

- Responsible for high volume day to day operations

Education

University of Toronto Coding Bootcamp January 2021 - April 2021

TORONTO, CANADA

Full-stack Coding Bootcamp, focused on JavaScript, HTML, CSS, React, NodeJS, SQL, MongoDB.

ITIS / Diploma in Electrotechnics and Automation June 2000 - July 2005

LANCIANO, ITALY

Secondary school Diploma.