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Summary

Successfully graduated from the University of Toronto 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
- React
- JQuery
- Bootstrap

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

Work Experience

09-2016 to 07-2020

Kitchen Manager and Pizza Chef

Pizzeria Via Mercanti, Toronto, Canada

- Fully responsible of day to day operations and BOH management
- Ensured the delivery of a great customer experience, constantly monitoring and adjusting to the needs of the guest
- Developed great communication skills both with co-workers and guests
- In charge of supplies, inventory, and placing orders
- Menu engineering
- Staff scheduling/training

04-2015 to 08-2016

Kitchen Manager and Head Chef

Franco Manca, London, UK

- Cost control management
- Developed problem solving and time management skills
- Supervised phases of food procurement
- Allergen awareness
- In charge of food preparation, recipe adherence, plate presentation, and service and production time standards

06-2014 to 04-2015

Pizza Chef

Pizzeria Baffetto 2 – Rome, Italy

- Promoted to Head Chef
- Complied with all state and company policies
- Enforced sanitation and food quality procedures
- Responsible for high volume day to day operations
- Trained new hires
- Manage weekly schedule

01-2005 to 09-2009

Family Business Co-Owner and Manager

DAL Glass – Lanciano (CH), Italy

- Kept inventory levels up to par
- Human resources management
- Accounts receivable responsibilities
- Kept customers and vendors relations

Education

Coding Bootcamp January 2021 - April 2021

University of Toronto, TORONTO, CANADA

Course Highlights

- Full-stack Coding Bootcamp
- Focus on JavaScript
- HTML
- CSS
- React
- NodeJS
- SQLM
- MongoDB
- Cybersecurity

College Degree in Electrotechnics and Automation June 2000 - July 2005

ITIS – Industrial and Technical Institute, LANCIANO (CH), ITALY

Relevant Courses

- Technology and Design of Computer Systems and Telecommunications
- Technical Drawing and Design
- Business Administration
- Mathematics
- Economics

- Proficient with Microsoft Excel and Google Sheets.
- Fluent in English and Italian – Intermediate level Spanish
- Currently studying French