



MICHAL ALEKSIEJEW

Junior Web Developer

CONTACT

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📍 Bristol

EDUCATION

**Technical School of
Gastronomy, Poland**

Qualified Chef Diploma

Graduated: 2006

ONLINE COURSE

The Complete HTML & CSS Bootcamp

Modern JavaScript From the Beginning

Build Responsive Websites with HTML5 &
CSS3, JavaScript

SKILLS

- Programming languages:
HTML, CSS, JavaScript
- Tools and technologies:
Git, GitHub, Command Line
- Building responsive websites
- Use of fundamental
programming concepts and
data structures
- Troubleshooting and
debugging code

ABOUT ME

I am an ambitious Junior Developer with a strong foundation in web development and programming. I hold certifications in HTML, CSS, JavaScript, Git & GitHub, and Command Line. I am seeking opportunities to gain practical experience and enhance my skills in a dynamic work environment.

PROGRAMMING EXPERIENCE

As a Junior Developer, I have built a solid foundation in programming through targeted online courses on core concepts and data structures. These equipped me with essential skills in coding programs and developing websites.

WORK EXPERIENCE

LAamazon Fulfilment Center; Bristol; Warehouse Operative. 10/2020 - present

Quay Street Diner; Bristol; Sous-Chef. 10/2018 - 12/2019

- Effectively managing time and resources to obtain profit (ordering stock, control of GP).
- Managing the back of the house staff of 3-4 personnel.
- New staff induction and training.
- Coordinating the cooperation between front of the house and back of the house staff.
- Cooking and food preparation to excellent standard.
- Working within a team ensuring efficient service.
- Maintaining health and hygiene standards and monitoring all kitchen equipment.
- Successfully completing audit and food controls.
- Completing daily back of the house paperwork.

**The Ivy Clifton Brasserie; Bristol; Sous-Chef (as of July 2017)
Chef de Partie** 06/2016 -10/2018

- Effectively managing time and resources to obtain profit (ordering stock, control of GP).

LANGUAGE

English

Polish

- Managing the back of the house staff of 3-4 personnel.
- New staff induction and training.
- Coordinating the cooperation between front of the house and back of the house staff.
- Cooking and food preparation to excellent standard.
- Working within a team ensuring efficient service.
- Maintaining health and hygiene standards and monitoring all kitchen equipment.
- Successfully completing audit and food controls.
- Completing daily back of the house paperwork.

11/2015-06/2016

Piccolino; Bristol; Chef de Partie

04/2013-09/2015

Prezzo Plc; Falmouth;

Head Chef in Falmouth branch and 2 months in Bristol branch (as of December 2014)

Sous Chef (as of May 2014)

Chef de Partie

- Cooking and food preparation to excellent standard.
- Managing the back of the house staff.
- Working within a team ensuring efficient service and training new staff.
- Coordinating the cooperation between front of the house and back of the house staff.
- Effectively managing time and resources to obtain profit (ordering stock, control of GP).
- Completion of COSHH & HACCP trainings.
- Maintaining health and hygiene standards and monitoring all kitchen equipment.
- Successfully completing audit and food controls.
- Completing daily back of the house paperwork.
- Completion of Prezzo Chefs' Academy (including Health & Safety training).

REFERENCES

Although I do not yet have specific references as a junior developer, I am committed to continuously developing my programming skills.

I have demonstrated determination and self-discipline by learning and practicing coding in my spare time while still working full time. My passion for programming motivates me to seek new challenges and improve in the field of technology. As an independent and creative individual, I am capable of effectively solving problems and acquiring new knowledge. I work well within a team, I am eager to learn from more experienced developers, and adaptable to a dynamic environment.

My enthusiasm and commitment to excellence make me an ideal candidate for a junior developer position, ready to gain practical experience and grow in this field.

References from my career as a chef are available upon request.