

Contact



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Hortaleza, Madrid



María Fernanda Gómez Mesa

Full Stack Developer & UX/UI Designer

I have directed my career towards the world of technology, especially in the field of development as Full Stack and UX/UI Design, two concepts that inspire me to grow and strengthen my skills within the area. My experience of over 9 years in the culinary arts has given me the opportunity to lead and train teams, manage resources, handle projects, manage budgets, among others.

Languages

Spanish: Native English: Professional Level

Skills

HTML5	JavaScript	SQL	Agile	Trello
CSS3	Git	Node.js	Miro	TypeScript
React.js	Notion	Figma	SCRUM	Express

Education

2024 (en curso)
UX/UI Design Immersive Intensive - UXER School

2024
Bootcamp Full Stack Developer - Develhope

2016
Specialization in Pastry - IAG

2014
Higher Technician in Hotel Administration - Colegio Universitario de Caracas

2014
Specialist in Gastronomy and Fine Cuisine - IGA

Proyectos

- Nintendo Clone (team project)

We worked with HTML and CSS implementing Agile methodologies through Trello.

- Falcon Dashboard Clone (team project)

I was the leader for this project. We worked with HTML, CSS, and JavaScript implementing Agile methodologies through Trello.

- Hotel VillaSol (team project)

Creation from scratch of a website for a fictional hotel. We worked with React, CSS, Vite, Figma, implementing Agile methodologies through Trello, Miro, and Canvas.

- Peonías & Jazmines Bakery (personal project)

Creation of a website for a bakery. I used React + Vite, CSS, Figma, and various libraries.

Experience

2024

DEVELHOPE / UXER SCHOOL

Development of technological skills in the areas of Full Stack and UX/UI Design. Execution and implementation of projects in each area. Collaborative work between teams, through the use of SCRUM and Agile methodologies. Team leader. Development of soft skills. Definition and integration of REST API network calls. References and knowledge of Continuous Integration (CI).

2023

AREA MANAGER - SWEET DELIVERY (MADRID)

Leading store implementation. Planning weekly and monthly events. Coordinating with suppliers. Supervising staff. Designing and innovating products..

2022

MANAGER - AMARIS (MADRID)

Designing, planning, and executing store openings. Coordinating with suppliers. Supervising staff. Budget management and petty cash handling.

2019

PASTRY CHEF - COPETÍN CATERING (BUENOS AIRES)

Supervision of a team of six staff members. Assignment of tasks and activities. Inventory management. Designing and innovating products.