IGOR KALACIOV

PERSONAL DETAILS

Address: 29 Prospect House, Date of Birth: 10/11/1991

Belle Vue Road, Email: igorkk@live.ru
Shrewsbury, Tel: +44 (0) 7899 927 425

SY3 7NR

GitHub: https://github.com/Naksgh

LinkedIn: http://www.linkedin.com/in/Igor-Kalaciov-LI
Resume Website: https://naksgh.github.io/My-Resume/

PROFESSIONAL PROFILE

I am a conscientious and enthusiastic person looking to kickstart a career in software development. I consider myself to be hard working, a good team player and have a genuine passion for learning. I gained numerous transferable skills while working in the catering industry and I am now looking to embark on a path that will see me combine this experience with my passion for computers and IT. In my committment to making this happen I have self-funded a bootcamp course through The Code Institute and have been motivated to complete this content alongside working fulltime. I am now ready to utilise the experience gained on this course to contribute to and learn from an exciting and innovative team.

TECHNOLOGIES

I have experience working with the following:

HTML5, CSS3, Bootstrap Framework, Javascript/jQuery, UX/UI, Responsive design/Mobile first approach, Version control (Github), RESTful API, Python

EDUCATION

Sept 2018 - present - Code Insitute

Diploma in Full Stack Software Development

Jun 2011 - Thomas Adam's Grammar School, Wem:

A2 levels in Russian and Business Studies

Jul 2009 M. Gorkogo High School - Lithuania

13 GCSE equivalents including Maths and English

EMPLOYMENT HISTORY

Loch Fyne Restaurant - Shrewsbury

Sep 2017 - present

Role: In-Store Coach + Duty manager/Supervisor

Responsibilities/skills:

- New staff inductions
- Training to brand standard level of service
- Overseeing staff progress; menu knowledge, uniform check, customer interaction
- Customer first point of contact/dealing with complaints
- Checking and accepting deliveries
- Closing procedures (cash counting and data input)

Ask Italian - Shrewsbury

Sep 2016 - Sep 2017

Role: Supervisor

Responsibilities/skills:

- Supervising busy service
- Dealing with customer complaints and queries in person, over the phone and through email
- Motivating the team with a can-do attitude
- Ensuring sales targets are met

Lion + Pheasant Restaurant - Shrewsbury

July 2015 - Sep 2016

Role: Head waiter
Responsibilities/skills:

- Leading the front house team in daily service and large functions
- Dealing with customer complaints and queries
- General admin (responding to emails and TripAdvisor)
- Liaising with suppliers
- Communication point between back and front of house

Loch Fyne Restaurant - Shrewsbury

March 2014 - July 2015

Role: Waiter

Responsibilities/skills:

- Managing a busy section of the restaurant
- Effectively communicating with both staff and customers
- Ability to work under pressure in a high turnover restaurant
- Conduct daily shift briefs
- Stock taking

Barclay Brothers Hotels - Sark, Channel Islands

June 2011 - March 2014

Role: Kitchen staff, Front of house staff, Administrative coordinator

Responsibilities:

- Food preparation
- Team working
- Attention to detail
- Customer service
- Managing staffing/rotas
- Office skills/filing/typing

REFERENCES

Available on request