Nikolaos Arsenis

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Professional profile

Throughout his previous positions, he enjoyed working under pressure and on fast paced environments. In that interest, coupled with his adaptability, social and friendly attitude and willingness to learn and self-develop skills built up during his career, enables him being the perfect candidate for building a long-term career in this role.

Particularly interested in working in Web and Software development because he was passionate with computers since childhood. Therefore, he managed to learn some of the technologies being used nowadays with the help of online courses between his full-time job and spare time.

Besides the qualifications gained in the previous field in order to be more recognised, He attended a course bundle from Microsoft and acquired the first qualification (MTA 98-375).

Moreover, other achievements include built a website portfolio from scratch to showcase concepts Created with HTML, CSS3, JavaScript and got familiar with jQuery and Bootstrap among others. In the meantime, he is finishing a PHP course with assigned mentor from Green Rock Recruitment.

Career summary

December 2019 - March 2020

Web Development, Bunebear (Bunebear.com)

Responsibilities:

- Researching different software programs and becoming familiar with their use.
- Writing efficient code using a variety of programming languages, including PHP/MySQL and Laravel 5.8.
- Building web pages and web applications used across multiple products.
- Maintaining, enhancing and expanding websites as needed.

05/2019 - Present

Chef de partie, University of York, York UK

Responsibilities:

- Mainly based at Derwent College kitchen with occasional assisting in other outlets or main kitchens of the University
- Responsible for multiple sections depending on the daily needs
- Follow on daily basis all Health and Safety Regulations

Key achievements/projects

- Preparing daily menu from scratch with fresh ingredients to cater up to 300 students on term time
- Proud to have assisted on the preparation and service of the TUCO organization event night
- Controlling food quantities properly to ensure low wastage costs

Key achievements/projects

Assisting in all sections of the kitchen including main, Rise restaurant, conference and banqueting. Providing training to commis and demi chefs de partie as well as complying with company standards

10/2017 - 09/2018 Demi Chef de partie, Best Western Pavilion Hotel, York UK

Key achievements/projects

After a 6-month period was promoted to a Demi Chef de partie. Prior 2 months from resignation received promotion to a Chef de partie.

05/2016 - 06/2017 Store Assistant Manager, RideOn, Thessaloniki Greece

Key achievements/projects

Picking and processing Wholesale and Retail orders.

Assist customers in making cost effective and correct use of a product.

Ensure proper function of the shop, including maintenance of the business website.

08/2015 - 04/2016	Chef de partie, 2ELVE P.C., Thessaloniki Greece
03/2015 - 07/2015	Chef de partie, Meze-Meze , Alexandria Greece
03/2012 - 06/2014	Cycle Mechanic, RideOn BMX & Streetwear, Thessaloniki Greece
05/2013 - 11/2013	Demi-Chef de partie, Pizza Poselli, Thessaloniki Greece
05/2012 - 09/2012	Trainee chef, Costa Navarino Westin, Messinia Greece
11/2011 - 05/2012	Commis chef, The Piccadilly Bar Restaurant, Thessaloniki Greece
05/2011 - 10/2011	Trainee chef, Mykonos Blu Exclusive Resort, Mykonos Greece
06/2009 - 03/2011	Commis chef, The Piccadilly Bar Restaurant, Thessaloniki Greece

Education and qualifications

MTA: HTML5 Application Development Fundamentals - Certified 2020	2020
	2018
Health and Safety level 1&2, by SPLENDID HOSPITALITY	
Cutach Theory One Cycle Machania Cortificate	2017
Cytech Theory One, Cycle Mechanic Certificate	2010 - 2012
Culinary Arts National Certificate Diploma (5), Vocational Training Center Delta 360º of Thes	

2020

2004 - 2010

5th High School, of Thessaloniki

References available on request