

Riccardo Barone

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[barone](#)

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I'm a computer science student at the University of Winchester, transitioning from my career as a chef.

After completing studies in Enogastronomic and Hospitality Management, I moved to the UK for new opportunities.

Now, I'm fully focused on building a future in tech and excited to see where this journey leads!

Skills & Expertise:

- **Software & Web Development:** Proficient in Python, software design (UML diagrams, user-centered design), and full-stack development using Node.js, JavaScript, Next.js, React, and TypeScript.
- **Database Management:** Experience with relational databases (SQL, normalization) and NoSQL (MongoDB) for web projects.
- **Cybersecurity & Network Security:** Knowledge of CIA triad, cryptography, risk assessment, and network security tools (Packet Tracer, ACLs, VLANs, VPNs, port security).
- **Data Structures & Operating Systems:** Strong grasp of data structures, algorithms, binary algebra, and OS concepts (processes, threads, memory management).
- **AI & Machine Learning:** Coded an AI agent using A* algorithm, trained ML models with logistic regression, and familiar with intelligent agents and supervised learning.

Work experience:

Volunteering in Bali (Think Pacific, June 2024):

- Provided consulting services to local businesses, offering insights on efficiency and growth strategies.

Part-Time Chef (New Forest nursing home, Frittham Jan 2024- Current):

- Prepared tailored meals for residents, ensured food safety compliance, kept high quality customer service

Senior Chef de Partie (Balmer Lawn Hotel, Brockenhurst Apr 2022- Jan 2024):

- Oversaw kitchen sections, trained staff, and ensured quality and efficiency in food preparation and service.

Chef de partie (Bartley Lodge, Lyndhurst, July 2021- Mar 2022):

- Managed kitchen sections, maintained consistency in dishes, and assisted with inventory and supply orders.

Commis chef (Neo Restaurant Bournemouth UK, Aug 2020- Jul 2021):

- Supported food preparation, learned cooking techniques, and maintained kitchen safety standards

Education:

- IIS Bartolomeo Scappi (in Enogastronomic and Hospitality Management degree): final score 98/100
- University of Winchester: Ongoing

Languages:

- Italian: Native
- English: IELTS Academic 8.0

Check out my web Portfolio to learn more about me, and do not hesitate to contact me if you have any questions