STIVEN NTOKTOROV

PERSONAL INFORMATION

Address: **8052 Zürich, Staudenbühlstrasse 126, Switzerland**

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Email: **s.doktorov123@gmail.com**

Date of birth: **22 February 1995**

Marital status: **Married**

Nationality: **Greek**

Swiss Residence: **Permit B**

Gender: **Male**

OBJECTIVE

A dedicated full-stack developer in training at Code Institute, currently mastering HTML & CSS, with a strong foundation in problem-solving and analytical thinking from self-taught trading and professional experience. Eager to leverage transferable skills and a proactive learning mindset to contribute to innovative tech projects and transition into a skilled software professional.

SKILLS

Technical:
HTML, CSS, progressing in JavaScript and Python; familiar with development workflows.

Soft Skills:
Problem-solving, team collaboration, time management, and adaptability under pressure.

Additional:
Proficient in Microsoft Office (Word, Excel, PowerPoint); strong data analysis from trading experience.

EDUCATIONAL BACKGROUND

Code Institute – Full Stack Software Development *(Ongoing)*:   May.2025 - May.2026
Diploma in Full Stack Software Development
Modules include: HTML & CSS, JavaScript, Python, Full-Stack Frameworks
Projects: Responsive personal website, Trading analytics dashboard

Swiss Alpine Center   Oct. 2013 - Nov. 2016
Cardiff Metropolitan University UK
Bachelors in Food & Beverage
Diploma of Higher Education
Modules include: Food Production, Commodities & Science, Menu Planning, HACCP

1st Lyceum of NeaMoudania, Halkidiki, Greece   Sept. 2001 - May 2013
Leaving School Certificate-Apolytirion

PROFESSIONAL EXPERIENCE

Code Institute (Full-Stack Developer Trainee Online) - Ireland,   Jun. 2025 – Pressent
Dublin, Block 1, Blackrock Business Park,
Developer:
- Designing, coding, and deploying full-stack portfolio projects using HTML, CSS, JavaScript, and Python.
- Building a responsive personal website and interactive trading dashboard to showcase front-end and back-end development skills.
- Applying analytical thinking and self-directed learning to master modern frameworks and programming principles.
- Demonstrating project ownership, clean coding practices, and UI/UX awareness across all development stages.

Independent Trader – Financial Markets (Crypto & Stocks) -   Jun. 2019 – Present
Zurich, Schweiz
Retail Trader on Liquidity-Based Strategy & Market Analyst:
- Experienced in scalping, day trading, and long-term trading strategies across cryptocurrency and major Forex pairs.
- Specializing in technical analysis, volume-based trading, and liquidity zone identification in fast-paced market environments.
- Proficient in using platforms such as **TradingView** and **Capital.com**, incorporating custom indicators and real-time data.
- Developed a deep understanding of market psychology, risk-reward optimization (1:3), and liquidation dynamics of weak hands.
- Applied strategic thinking, emotional discipline, and pattern recognition to consistently outperform in volatile markets.

Sous Chef & Chef de Partie | International Fine Dining Experience | Michelin-Level Standards

Background:

- Culinary professional with over 10 years of hands-on experience in fine dining, airline catering, and Michelin-starred environments across Switzerland, France, Greece, and Russia.

Current Position:

SWISS First Class Lounge (GateGroup)- Flughafen, Zurich	May. 2024 – Pressent

Station Chef, Chef de Partie:

- Precision cooking under pressure, premium service standards, and leadership in high-end airline catering.

Previous Roles Include:	May. 2014 – Pressent

- **Station Chef**, Hyatt Regency, Zürich *(Jun 2022 – May 2024)*
- **Sous Chef**, Beluga Restaurant (Michelin Guide), Moscow
- **Junior Sous Chef**, Tortu Plage, France
- **Chef de Partie / Cold Lab**, Varoulko Seaside (*Michelin Guide*), Athens
- **Collaborations with Mauro Colagreco, Mirazur** – (World's Best Restaurant, 3 Michelin Stars)

Core Strengths:

- Advanced expertise in **Mediterranean cuisine**, **Josper grilling**, **cold kitchen**, and **sauce work**
- Strong **leadership**, **team mentoring**, and **kitchen operations management**
- High standards in **food hygiene**, **HACCP compliance**, and **cost control**
- Proactive in **menu development**, **product quality control**, and **cross-cultural collaboration**

LANGUAGE SKILLS

Russian   Native language

Greek   Native language

English   Upper-Intermediate level

Schweiz Deutsch   Beginner A2 - B1

COMPUTER SKILLS

- Microsoft Office (Word, Excel, PowerPoint)
- Google Workspace, PDF editing tools
- Culinary/Operations: HACCP documentation software
- POS systems (Micros, Toast, Lightspeed)
- HTML, CSS (basic proficiency, ongoing training)
- GitHub, Visual Studio Code, Atom (project development)
- TradingView, MetaTrader 4/5, Capital.com platform
- Market screener tools, pattern recognition add-ons

ADDITIONAL SKILLS

Official driving license (Greek, European, Schweiz)

INTERESTS

- Cooking
- Trading
- Investing
- Running, basketball, gym
- Roller skating
- Skiing

REFERENCE

Ms. Mary Kung
Sous Chef at GateGroup
SWISS First Class
Zürich Airport, Switzerland
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Robert Jentzsch
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