SILVIO SUCHY
Full-Stack Web Developer

(778) 238-8728
87 Nelson Street, Vancouver BC, CA
www.silviosuchy.com
suchysilvio@gmail.com

PROFILE

Full Stack Web Developer with a strong background in creating dynamic, responsive, and user-centric web interfaces and scalable server-side applications. Passionate about using technical skills to create innovative and useful applications. Experienced in a wide range of programming languages and development environments.

EDUCATION

SECONDARY SCHOOL

King George Secondary
2016 - 2021

CERTIFICATE OF TECHNOLOGY

BCIT - Software System Dev
2023 - 2024

LANGUAGES

- English
- Slovak

REFERENCES

Keivan Beigi
- (Owner/Senior Dev Polyfil)
- keivan@polyfill.cc
- 1(604)-805-1359

Gabrielle
- (Employee/Senior Dev Polyfill)
- gabrielle@polyfill.cc

Grayson O'Brien
- (Head-Chef Earls On Top)
- gobrien@earls.ca
- 1(604) 356-2022

SKILLS

Front-End Development
- **Technologies**: HTML, CSS, JavaScript, TypeScript
- **Frameworks**: React, Angular, Vue
- **Tools**: DevTools, Webpack, Babel
- **Practices**: Responsive Design, Accessibility, Cross-Browser Compatibility

Back-End Development
- **Technologies**: Node.js, Java, C#
- **Frameworks**: Express, Spring
- **Practices**: RESTful API Design, Security Best Practices, Scalable Architectures

Database Management
- **Databases**: MySQL, MongoDB, SQL Server
- **Skills**: Schema Design, Query Optimization, Data Integrity, Database Migration

Additional Skills
- **Version Control**: Git, GitHub
- **Cloud Services**: Azure, AWS.
- **Payment Integration**: PayPal, Stripe
- **Email Services**: SendGrid
- **Captcha Integration**: reCAPTCHA
- **Project Management**: Agile, Scrum, Linear

EXPERIENCE

SOFTWARE ENGINEERING

Polyfill, Nikki Health
2023- 2024

- Developed the company's website, focusing on creating a user-friendly interface.
- Implemented various features to enhance the user experience.
- Worked on the backend, ensuring security and scalability.
- Converted the frontend from Vue to TypeScript React.

CHEF -SAUCER

Earls On Top - Robson
2021 - Present

- Led kitchen operations, ensuring high standards of food quality and timely service.
- Demonstrated strong leadership by managing kitchen staff during peak hours and handling high-pressure situations.
- Communicated effectively with team members to coordinate kitchen tasks and maintain a smooth workflow.