



Tiago Rato

Web Developer



ABOUT ME

I'm a determined, diligent person who discovered the love for programming. Having worked abroad for 10 years, I adapt very easily to multicultural environments.

I'm eager to learn, and I like to improve myself to become a better and valuable member of a team.



CONTACTS



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<https://github.com/TiagoRato13>



<https://tiagorato.vercel.app/>



SKILLS AND ABILITIES

HTML / CSS

JavaScript

Node.js

React

MongoDB

SQL



INTERESTS



Travel



Board Games



Dogs



Paint



Scuba Diving



Music



PROJECTS

- [Web CV / Portfolio](#)
- [Maria Luísa Psicologia](#)
- [Precoce](#)
- [Monster at the end of the tunnel](#)
- [Sebastião Alves](#)



EDUCATION

FullStack Web Developer course January 2023 – March 2023
(Ironhack, Lisbon, Portugal)

Bootcamp program, over 500 hours focused on MERN (MongoDB, Express, React, NodeJS) JavaScript, HTML and CSS. Create 3 full stack projects on each of the 3 modules presented using REST API's and CRUD operations

FullStack Web Developer course December 2021– July 2022
(Lisbon, Portugal)

Learn basic to advanced level with multiple tasks to complete as well as a real final project including HTML/ CSS, PHP, SQL, Bootstrap and JavaScript (minimal), having finished with a final score of 19 out of 20.

Divemaster/Instructor Program January 2018 - May 2018
(Roctopus, Koh Tao, Thailand)

Bachelor of Cookery and food production September 2007 - June 2010

(Estoril Higher Institute for Tourism and Hotel Studies, Estoril, Portugal)



EXPERIENCE

Contractor September 2020 - March 2023
(Habinterior, Lisbon, Portugal)

Operate and implement coordinated work programmes for smooth-running site operations. Maintain work in line with budget and schedule.

Dive Instructor May 2018 - August 2020
(Roctopus, Koh Tao, Thailand)

Listen to client's concerns, provide additional information to ease anxieties and cultivate a relaxed atmosphere to enhance group enjoyment. Instil individuals and groups with confidence and motivation for productive sessions.

Chef January 2011 - June 2017
(London, England)

Supervise all kitchen food preparation, in demanding, high-volume environment and deputise as head chef as needed to maintain team productivity and quality. Recruit and train kitchen staff to meet high expectations for performance and quality.