

Ville Pajala  
13.2.1980  
Omenarinne 7  
01390 Vantaa  
valoraami@gmail.com  
+358 40 775 6545

[LinkedIn](#)  
[GitHub](#)  
[Portfolio](#)



## Education

2017 – 2021	Bachelor in Business Administration. Computer Science, XAMK
2009 – 2012	Chinese Medicine, Taoist Neijing School Finland
2009 – 2011	Master of Fine Art, SAIMIA
2006 – 2006	Specialization studies in printmaking , EKAMK
2000 – 2004	Bachelor of Art, EKAMK
1999 – 2000	Art studies, Joutseno institute
1999	Undergraduate, Vuoksenniska high school, Imatra

## Experience

2019 September -	<b>Efima Oy</b> Software Developer (RPA) Development and maintenance in software robotics
2018 March -	<b>South-Eastern Finland University of Applied Science, XAMK</b> Study leave, computer science. Most important studies: <b>Back-end</b> (Node.js, Express.js), <b>Front-end</b> (Angular 7, Bootstrap 4, css, html), <b>Mobile</b> (Ionic 4), <b>Databases</b> (MySQL), <b>Game Development</b> (Unity 3D, C#), <b>3D-modelling</b> , <b>Graphic Design</b> (Photoshop cc, InDesign cc, Illustrator cc), <b>Service Design</b> , machine learning (Stanford University Online).
2017 March – 2018 February	<b>Antell Oy</b> Restaurant worker Responsibility for the daily planning, designing and production of the salad buffet and vitrine products in a restaurant.
2017 May– 2017 December	<b>Satori Books</b> Graphic designer / Layout Designer Designing the style and layout of a cookbook.
2016 October – 2017 February	<b>Toothpicks and Honey Oy</b> General restaurant worker

2015 February – 2016 September	<b>Mannerheiminaukion kulttuuriravintola Oy</b> Café Manager / waiter at Ateneum / Kiasma Responsibility for the operative functionality (customer service, staff management, the dining room), reporting of the wages, designing staff rosters, inventory management, development of the restaurant business with both restaurant manager and the head chef.
2014 September - 2015 January	<b>Toothpicks and Honey Oy - Restaurant Murkina,</b> Dining room manager Responsibility for the functioning of a dining room, serving customers, catering and invoicing.
2013 March - 2014 August	<b>Toothpicks and Honey Oy</b> (Soupster Catering, Dylan, Caruzello) Restaurant worker Customer service, washing dishes, bartending, preparing events.
2012 August - 2013 October	<b>HR House</b> Agency worker Kitchenhand in various client companies.
2011 August – 2011 September	<b>Gandul Saris-Sauri</b> Internship for acupuncture.
2011 January - 2011 May	<b>Saimaa University of Applied Science:</b> Producing an art exhibition in Berlin – Group assignment Planning and raising the funding, budget and marketing, transportation of the artworks, planning the exhibition opening event and building of the actual exhibition.
2008 / 2009 / 2010	<b>Valamo monastery</b> Summer help Managing the restaurant's dishwashing team and the team's roster. Washing dishes.
2005 - 2007	<b>Lassila &amp; Tikanoja Oy</b> Cleaner Cleaning, washing dishes. Part time job to finance studies.

## Certificates

2018 Machine Learning by Andrew Ng, Coursera/Stanford University  
 2017 Adobe Photoshop CC One-on-One: Fundamentals, Lynda.com  
 2017 Adobe Photoshop CC One-on-One: Advanced, Lynda.com  
 2017 Adobe Photoshop CC One-on-One: Mastery, Lynda.com  
 2017 Adobe Illustrator CC One-on-One: Fundamentals, Lynda.com  
 2017 Adobe Illustrator CC One-on-One: Advanced , Lynda.com  
 2017 Adobe Illustrator CC One-on-One: Mastery , Lynda.com  
 2017 Adobe InDesign CC: One-on-One: Fundamentals, Lynda.com  
 2017 Adobe InDesign CC: One-on-One: Advanced, Lynda.com  
 2017 Adobe InDesign CC: One-on-One: Mastery, Lynda.com  
 2017 Adobe Audition CC Essential Training, Lynda.com

**Language skills**

Finnish	Native language
English	excellent
German	basics
Spanish	basics
Swedish	moderate

**Hobbies**

Drawing, reading, playing instruments, walking in the woods, music production and always studying something.