

Wesley H. A. Silva, 31

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Full Stack Junior Developer with University of Toronto certification. Experienced Chef adept in restaurant management and large-scale event catering, emphasizing quality service. Adaptable, easy-going, and rapid learner, dedicated to achieving goals.

Personal Skills

Punctual, creative and dedicated professional. | Responsible and reliable team player. | Excellent communication and interpersonal skills. | Proven leadership abilities on the restaurant industry [management positions: Executive Chef, Sous Chef and Chef De Partie]. | Strong decision making and problem-solving skills on high-pressure situations.

Technical Skills

HTML/CSS + Bootstrap | JavaScript ES6 + JQuery | MongoDB, Express.js, React and Node.js (MERN) | SQL + NoSQL | GitHub | MVC | Object-Oriented Programming (OOP) | Object-Relational Mapping (ORM) | Advanced computer skills | Advanced hardware skills.

Education

Certificate, Full Stack Web Development | University of Toronto - Toronto, ON

Certificate, IELTS Bootcamp | ILSC - Vancouver, BC

Certificate, Computer Hardware | SENAC - Presidente Prudente, SP

Experience

General Labor at Mr. Rooter Vancouver | Vancouver, BC

Feb 2020 – Feb 2021

Truck driver and excavator operator. Sewer line, storm line and water line repairs.

General Labor at Urban One Development | Vancouver, BC

Jun 2019 – Feb 2020

Cover any jobs that needed a backup on the jobsite.

Line Cook at Nightingale Restaurant | Vancouver, BC

Mar 2019 – May 2019

General food prep. Lunch/Dinner service.

Executive Chef at Trattoria Italian Kitchen Burnaby | Burnaby, BC

Oct 2018 – Feb 2019

Manage the kitchen staff of a 250-seat restaurant and banquet for up to 700 people a day at Element Vancouver Metrotown hotel.

Sous Chef at Trattoria Italian Kitchen Burnaby | Burnaby, BC

Jul 2018 – Sep 2018

Manage and expedite food preparation line. Supervised food cost, purchases, waste, BOH Scheduling and weekly inventory.

Chef De Partie at Trattoria Italian Kitchen Burnaby | Burnaby, BC

Jul 2017 – Jun 2018

Assisted Banquet Chef with preparing food for up to 700 people a day. Develop daily features. Assist Sous Chef in training and developing staff.

Line Cook at Trattoria Italian Kitchen Burnaby | Burnaby, BC

Jul 2015 – Jun 2017

Lunch and dinner service. General food preparation. Cleaning duties.