

Roberto A. Romero Colon



UX | UI Designer

Profile

A UI/UX Designer with exposure to Front-End Development. An experienced leader ready to bring a fresh perspective to your team. Highly proficient in User Research and Wire-framing with the ability to bring creative and intuitive designs to everyday users efficiently.

Education

Certificate in UI/ UX Design CareerFoundry | 2022-23

Over 500 hours of completed coursework, immersing in UX & UI processes and techniques that led to the end-to-end design of 4 applications. Minor studies in Front-End Development using VsCode and Github.

Technical Skills

- UX Strategy
- UI Design
- HTML / CSS
- User Testing
- Prototyping
- Iconography
- Personas
- Wire-Framing

Interpersonal Skills

- Time Management
- Leadership
- Empathy
- Problem Solving
- Task Delegation
- Detail Oriented

Tools

- Figma
- Balsamiq
- Slack
- VsCode
- Github
- G. Suite

Language

English : Native Spanish : Native



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Highlighted Projects

Awaken Chef | Responsive Recipe App

CareerFoundry | UI Immersion Course

- Applied the mobile first approach to design a responsive recipe app that will assist users to expand their kitchen knowledge.
- Identified user needs through interviews and user pain points through competitive analysis.
- Developed Flow Maps and User Personas to understand the user and their journey.
- Designed over 30 High-Fidelity Screens, Mockups and Style Guides.
- Tools used Figma and Balsamiq.

RomeroDesign.net | Portfolio Website

CareerFoundry | FrontEnd Develop. Course

- Developed Low-Fidelity wireframes and basic visual designs for the website
- Coded the fully functional and responsive website using HTML, CSS and JavaScript languages .
- Conducted User Testing ans cross-browser testing to ensure optimal functionality.
- Showcased my Case Studies on my portfolio website.
- Tools used VsCode, Github and Google Workspace.

Professional Experience

Executive Chef | Oct. 2010- Feb. 2023

The Pizza & Catering Gourmet | Warwick, RI

- Implemented strategies such as the FIFO inventory valuation method to modify existing systems, resulting in consistent food costs below 25% of overall operating expenses.
- Reduced costs by identifying schedules to optimize resources, control overtime and maximize operational efficiencies, resulting in labor costs below 20% of overall operating expenses while prioritizing employee retention.
- Trained and coached over 30 staff members on customer service, food and beverage knowledge. Evaluated job performance and prepared workflow documentation as needed.
- Supervised a cross-training program and set standards for training and workflow systems.
- Expanded customer base and retained client relationships with an excellent level of customer service.