# 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**

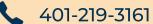
- Time Management
- Problem Solving
- Leadership
- Task Delegation
- Empathy
- Detail Oriented

#### Tools

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

## Language

English : Native Spanish : Native





Providence, RI. USA



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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: Figma, 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: VsCode, Github, 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