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| --- | --- | --- |
|  | **John Doe**  Italy  [wexler.io](https://wexler.io)  [your\_email@gmail.com](mailto:your_email@gmail.com) +7-911-123456  [www.linkedin.com/in/your\_user/](http://www.linkedin.com/in/your_user/) |  |

**Senior Pomidor Developer**

*Result-driven salads development expert with experience of creating and delivering products from scratch to production.*

*Список ваших специализаций, умений.*

*Salads Development /back-end / FullStack /CICD / DevOps/ Database Design /Debugging, Testing, & Coding / Performance optimization / Web-Applications/ Microservice Architecture / System Design/Testing*

**Technical EXPERIENCE**

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| Здесь просто слова через запятую  List of programming languages, List of frameworks you know, List of technologies you know(databases, tools, etc)  List of technologies, techniques, approaches |

**Professional Experience**

**Senior Pomidor Developer,** (June 2021 to Present) Good Foods Inc. | Dubai, Remote

Preparation of tasty salads not only with tomatoes but also with cucumbers, onion, celery, and other vegetables. Design and development of new recipes for stakes and boiled broccoli.

Research and development of new ingredients contributing to the customer success with our dishes.

***Key Achievements:***

* Increased throughput of vegetable blenders by 600% by adopting new materials for blades
* Optimized vegetable cutting technique which increased number of salads per day in 3 times
* Evolved and used brand new technique of handling the kitchen knife which increased income by 10K$ figures.

**Pomidor Developer** (August 2018 to June 2021) McDonalds | Bali

Full-cycle preparation of tomato-supplied dishes in the international restaurant chain. Worked with bread, meat, cheese, variety of sauces and kitchen utencils

***Key Achievements:***

* Winner of McDonalds competition of speed tomato chunking
* Served dishes for 300 customers simultaneously by using custom technique of oven operation
* Five times in a year achieved “The best employee of the month” award

**Junior Pomidor Developer** (August 2018 to June 2021) Tasty and Point |Russia, Moscow

Preparation of simple dishes with vast variety of ingredients. Formulated and used an algorithm of burger preparation without overhead of tomatoes splicing.

***Key Achievements:***

* Produced the first income figures hundreds of dollars in the first month after onboarding
* Improved oven preheating time from 10 to 2 seconds by increasing electricity power which led to burger preparation time improvement for up to 200%

**Education & CERTIFICATIONS**

**Master of Science; Kitchen chef specialist**

State University of Syktyvkar

***Technical Certifications***

Tomatoes, cucumbers, and onion, Rambam University 2021

How to use a knife with legs, Coursera 2020

Pomidor advances course, 2018

***Languages***

English ~ Russian ~ Hindi