

Profile

UI/UX Developer with certification from Tech Mahindra Foundation, skilled in designing intuitive interfaces and optimizing user experience. Adept at combining aesthetics with functionality to drive user engagement.

Education

Bachelor's in Hotel Management

Andhra University, Visakhapatnam

2016 - 2019

63%

Modules: Front Office, Food and Beverage Production, Housekeeping, Human Resource Management, Sales and Marketing, Tourism Management, and Communication Skills.

Intermediate

Narayana Junior College, Visakhapatnam

2014 - 2016

70.08%

Modules: Mathematics, Physics, Chemistry.

SSC

Bhashyam High School, Visakhapatnam

2014

80%

Modules: Mathematics, Physics, Chemistry, Biology, and Social Studies.

Certifications

Certification in UI/UX Development

Tech Mahindra Foundation

April 2024 - August 2024

- Completed a 4-month course focused on developing and designing user interfaces.
- Engaged in user research, created wireframes, prototyped designs, and developed intuitive interfaces.
- Utilized HTML, CSS, JavaScript, Bootstrap, React.js, Photoshop, Illustrator, Adobe XD, Figma, and WordPress to design and develop responsive, visually appealing user interfaces.
- Applied design principles including color theory, typography, and layout to create aesthetically pleasing and functional interfaces.

Skills

Technical Skills: HTML, CSS, Bootstrap, JavaScript, React.js, WordPress, Photoshop, Illustrator, Figma, Adobe XD, Wireframing, Prototyping, MS Office.

Soft Skills: Creativity, Problem-Solving, Communication, Attention to Detail, Adaptability, Leadership, Time Management.

Professional Experience

Process Associate

Fedserv, Visakhapatnam, India

Aug 2023 – Jul 2024

- Performed quality control checks of customer data input and output.
- Responsible for acceptance, scrutiny, and verification of KYC and other documents for account opening.
- Conducted periodic KYC updates for individuals and corporate clients.
- Ensured customer classification according to required regulations like Customer Acceptance Policy (CAP), Customer Identification Process (CIP), and Risk Management.

Commi III

Alishan Indian Restaurant, Cambridgeshire, United Kingdom

Feb 2021 - Feb 2023

- Assisted in the preparation and cooking of continental dishes, maintaining high standards of taste and presentation.
- Adhered to food safety and hygiene standards to maintain a clean and organized kitchen environment.
- Followed detailed recipes and cooking techniques to produce consistent and high-quality continental dishes.

Junior Process Associate

Tech Mahindra, Visakhapatnam, India

Jun 2019 - Nov 2019

- Served as a point of contact for clients, addressing issues and ensuring satisfaction.
- Ensured adherence to quality standards and provided feedback for continuous improvement.
- Streamlined workflows to improve operational effectiveness and reduce costs.

Languages Known

English, Hindi, Telugu.