# Jose Arambula

Graphic Artist/ Web Designer

## PHONE

424-308-7308

## LOCATION

Las Vegas, Nevada

## Social

@cooktolearn
linkedin.com/in/cooktolearn
github.com/daimyo1

**Porfolio: https://daimyo1.github.io/Portfolio1/**

## WORK EXPERIENCE

### Sierra Ricci Consulting (Graphic Artist)

Created visually captivating designs for print and digital platforms, adhering to brand guidelines and project requirements. Collaborated with clients and team members to ensure high standards of quality and detail using industry-standard design software.                    **June 2018 - February 2024**

### Cut and Taste (Chef de Cuisine)

Developed innovative menus for large-scale events and oversaw kitchen operations to ensure cleanliness and safety. Led a team of culinary professionals, fostering collaboration and excellence.
**October 2022 - May 2024**

### Little Fatty (Executive Chef)

Directed the culinary vision and kitchen operations, creating menus reflecting bold flavors and creativity. Managed day-to-day operations, ensuring quality and consistency.                    **January 2020 - April 2022**

## EDUCATIONAL HISTORY

### University of California, Berkeley Extension (2024)
**Full Stack Developer Certificate**

### University of Hawai'i Maui (2009-2011)
**Associate of Applied Science, Culinary Arts**

## SKILLS

Adobe Creative Suite
UI/UX Design
HTML/CSS
JavaScript
Git/GitHub
Problem-Solving
Time Management
Strategic Planning
Communication
Adaptability
Flexibility

## ABOUT

Born into a military family, I developed a global perspective and appreciation for diverse cultures, from Okinawa to Maui.
My journey began in the culinary arts, graduating from UC Mau'i and working at esteemed establishments like the Four Seasons Resort Wailea and Mavro's in O'ahu. Driven by a passion for creativity, I transitioned into graphic design and front-end development, bringing expertise in Adobe Creative Suite, UI/UX design, HTML, CSS, and JavaScript.
I am excited to embrace the dynamic challenges of the tech industry with the same zeal and dedication that fueled my culinary career.