




ELVYRA CUCOVIC

UX DESIGNER

CONTACT

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 Miami, FL

UX SKILLS

User-Centered Design
Information Architecture
Wireframing
Prototyping
Branding / Logo Design
Style Guides
Iconography
Responsive Grids
User Personas
Usability Analysis
User Research

EDUCATION

UX Design Certification CareerFoundry Online

June 2022- May 2023



500+ hours of UX/UI Design study and implementation, resulting in end-to-end design. Specialized in frontend development for designers using HTML, CSS, and Javascript.

Bachelor of Technology, Hospitality Management NYC College of Technology

September 2015- May 2017

Magna Cum Laude

LANGUAGES

English 
Polish 
Spanish 
Serbian 

PROFILE

Experienced food and beverage manager with a passion for creating exceptional user experiences. Successfully transitioned into UX design and equipped with the skills to deliver intuitive and engaging digital products. Strong leadership and team management skills, coupled with a data-driven approach to problem-solving. Experienced in adapting operational processes to meet changing user needs and preferences.

UX PROJECTS

UX/UI Designer

Olive Responsive Health App

June 2022- March 2023

- Applied a user-centered, mobile first approach to designing a responsive web app for storing and tracking health information & setting wellness goals.
- Conducted competitive analysis to define user needs and goals and create user personas, user journey maps, and site maps.
- Designed 30+ high-fidelity screens, multiple prototype iterations, and a comprehensive style guide based on user-end feedback.

WORK EXPERIENCE

Beverage Director

Surfcomber Hotel; Miami, FL

May 2021- May 2022

- Conducted consistent analysis of short/long-term occupancy to minimize labor costs and optimize budget.
- Worked with marketing team to develop seasonal programs and create social media content.
- Organized banquet events from point of inception through execution to ensure event success and return rate of clientele.
- Curated beverage program from inventory & offerings, to menu design and styling.
- Opened third bar/revenue center to create a distinct guest experience from existing revenue centers on property.

Assistant Food & Beverage Manager

Lowell Hotel; New York, NY

September 2017- March 2020

- Revamped minibar program by replacing dated inventory with a balanced selection of elevated snacks, more than tripling average minibar sales.
- Administered purchasing for minibar program, afternoon tea service, and saved costs by streamlining vendors for beverage program.
- Engaged and trained employees to provide continuous feedback and challenge staff to exceed hotel standards.
- Owned department payroll and employee scheduling to effectively allocate hours of work and eliminate employee back-pay claims.