

# EMANUELE POLIZZOTTO

## FRONT-END DEVELOPER

I'am originally from Palermo with a background in hotel management and culinary arts. After working in prestigious Brussels restaurants, I transitioned to programming through BeCode, specializing in front-end development. My diverse experiences reflect versatility, creativity, and a passion for both culinary and coding arts.

### CONTACT

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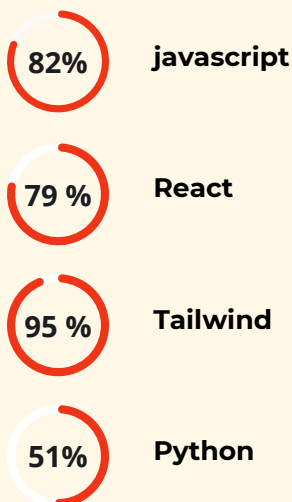
### EXPERTISE

- Management Skills
- Creativity
- front-developer
- Team collaboration
- Respect
- precision

### LANGUAGES

- English level: B1
- Italian Level: native language
- French Level: C1

### SKILL SUMMARY



### WORK EXPERIENCE

#### 2023 - 2024 PROGRAMMING EXPERIENCE

##### Becode, Brussels Front-end Developer Trainee

- Front-End Proficiency:** Perfected front-end skills at BeCode, excelling in JavaScript for React and non-React projects.
- Tailwind CSS Mastery:** Adeptly utilized Tailwind CSS for efficient and streamlined styling in practical applications.
- Back-End Connectivity:**
  - Developed strong back-end connectivity skills, showcasing proficiency in server deployment.
- API Retrieval:** Demonstrated expertise in retrieving data through APIs for enhanced functionality.
- Advanced Manipulation:** Applied advanced data manipulation techniques for seamless integration across platforms.
- Holistic Development:** Beyond front-end, ensured a well-rounded skill set for comprehensive project development.
- Practical Application:** Applied skills to practical scenarios, ensuring real-world relevance and effectiveness.

#### 2016- 2023 KITCHEN EXPERIENCE Fico & Ancienne Poissonnerie, Brussels Chef

- Inspire and recognize** the team, fostering collaboration in creating and dressing innovative dishes.
- Maintain stringent standards** for consistent culinary excellence.
- Dignified Treatment:** Ensure dignified treatment for all team members, recognizing their skills and contributions. Cultivate a culture of mutual respect among kitchen staff.
- Swift Problem Resolution:** Develop problem-solving skills within the team to address challenges promptly. Encourage a proactive approach to overcome obstacles in the kitchen.
- Culinary Command:** Lead with a strong culinary vision. Make decisive decisions in the kitchen, ensuring a professional atmosphere with a focus on culinary innovation.

##### Villa in the Sky, Villa Lorraine, Brussels Chef de parti

- Innovative Menu Creation:** Crafted new dishes with a focus on ingredient respect and minimal waste.
- Meticulous Precision:** Observed precise cutting, detailing, and impeccable presentation.
- Hygiene Excellence:** Ensured thorough cleanliness, maintaining the highest hygiene standards.
- Time Management Mastery:** Organized time effectively for timely completion of tasks.
- Handling Premium Ingredients:** Expertly manipulated exquisite ingredients with care and skill.
- Creative Collaborations:** Contributed to meetings, sharing ideas, learning new techniques, and coordinating seamlessly with the team for culinary perfection and customer satisfaction.

### EDUCATION

#### Physicale coach academy

Personal trainer certification  
2023-2023

#### Paolo Borsellino I.P.S.S.A.R

Hospitality school  
Professional school  
2011-2016