



Fábio Trajano Ramalho

Backend Developer

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TECH SKILLS

- Java
- Spring, SpringBoot
- Kafka
- Storm
- Python
- Django, DRF
- Datadog / Splunk
- CI/CD tools (Jenkins, Buildkite, GoCD)
- Ruby, Ruby on Rails
- React, JavaScript

SOFT SKILLS

- Problem Solving/ Critical Thinking
- Team Work / Collaboration
- Time Management/ Organization
- Quality Assurance
- Leadership/ Team Management

LANGUAGES

- English (Fluent)
- Portuguese (Native)
- Spanish (Basic)

PROFILE

With a passion for problem-solving, technology, and innovation, I bring a diverse background and a unique perspective to my work in software development. I'm committed to continuous learning and growth, always seeking opportunities to expand my knowledge and make meaningful contributions.

EDUCATION

Le Wagon Porto | Web Development Bootcamp (2023)

9-week full-time intensive coding Bootcamp. Designed, implemented, and shipped to production of a clone of Airbnb and a Rails prototype.

META Coursera | Programming with JavaScript (2022)

Completed Coursera course on web development with JavaScript, covering key concepts such as functions, objects, arrays, and the HTML DOM, as well as modern JavaScript technologies and unit testing with Jest.

Universidade do Porto | Master's in Gastronomic Sciences. (2021 - 2023)

Ongoing master's degree focused on studying the behavior of consumers of food delivery apps.

WORK EXPERIENCE

Blip.pt | Fanduel - Backend Developer Intern (2023 - present)

Developing and maintaining core backend projects related to content distribution processes, ensuring efficient data transmission and processing, enhancing system performance and scalability.

Hilton Hotels - Cook 2021 - 2022

Responsible for preparing and cooking meals according to set menus, ensuring the quality and presentation of the food, managing inventory and order supplies, collaborating with chefs and kitchen staff, and maintaining food safety and sanitation standards.

ILB - Restaurant Managing Partner (2015 - 2018)

Managed the restaurant operations as well as supervised the teams in the dining room and kitchen.

University of Toronto - Research Assistant (2013)

The project focused on microfluidics. Designed, manufactured, and tested microfluidic devices to investigate the effects of device patterns and material on the behavior and distribution of spermatozoa.

Armtec Robotics - Project Management Scholar (2010 - 2012)

Responsible for monitoring project timelines, budgets, and documentation. Organized critical analysis meetings for projects, drafted and maintained ISO 9001 documents and procedures.