



# Fábio Trajano Ramalho

## Full-Stack Developer

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## TECH SKILLS

- Python, Django, DRF
- Ruby, Ruby on Rails
- JavaScript
- Java
- MySQL, PostgreSQL
- React
- OOP
- RestAPI
- Git, Github
- HTML, CSS, Bootstrap

## 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

Passionate about problem-solving and innovation, I have experience in both engineering and culinary fields. After pursuing my passion for food by opening and managing a successful restaurant, I am now returning to my roots in engineering with a focus on web development. I am a quick learner, adaptable, and thrive in fast-paced environments.

## 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 | Back-End Developer Certificate (2023)

Complete course on Back-end development with Python, Django, Django Rest Framework.

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

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

## WORK EXPERIENCE

### 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.

### Cabana del Primo | Assistant Restaurant Manager (2018 - 2019)

Responsible for managing inventory, personnel documents, employee schedules and attendance, performance indicators, and cost-reduction campaigns.

### ILB - Restaurant Managing Partner (2015 - 2018)

Responsible for managing the restaurant operations as well as supervising 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.