NIKITA VOSTRIKOV

Full Stack Developer

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🌐 https://nick-vns.github.io/portfolio/

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in https://www.linkedin.com/in/nick-vostrikov-72ab12252/

PROFILE

Experienced web developer skilled in HTML, CSS, and JavaScript. Enjoys challenging projects with a user-centric approach. Collaborative and open to incorporating new technologies.

SKILLS & TOOLS

Front-End:
- HTML, CSS, JS
- Responsive Design
- Bootstrap library
- jQuery
- React, Angular, Vue

Back-End & Databases:
- Node.js
- JSON
- API
- AWS
- MongoDB, Firebase
- Also proficient in:
- Git
- TDD
- Chrome Dev Tools
- Postman
- Android Studio
- Slack, Zoom, Telegram
- SCRUM (Trello)

Languages:
- Russian , English, Spanish

EDUCATION

Certificate in Full-Stack Web Development | CareerFoundry
October 2022 - June 2023
- Studied Ruby on Rails, HTML5, CSS3, and JavaScript with the help of a tutor and mentor.
- Created projects using jQuery, AJAX, Bootstrap, MVC design patterns, and Heroku configuration. Experienced in version control with Git and GitHub.
- Integrated payment systems, implemented user authentication and authorization, and conducted testing with RSpec and FactoryGirl.

Certificate in Computer Science | Udemy
Summer 2021 - Spring 2022
- Courses include Master the Theory Behind Programming and Unreal Engine 5 C++ Developer.

EMPLOYMENT HISTORY

CareerFoundry   **Full Stack Developer**   **Fall 2022 - Present**

- Studied Ruby on Rails, HTML5, CSS3, and JavaScript with the help of a tutor and mentor.
- Created projects using jQuery, AJAX, Bootstrap, MVC design patterns, and Heroku configuration.
- Experienced in version control with Git and GitHub.
- Integrated payment systems, implemented user authentication and authorization, and conducted testing with RSpec and FactoryGirl.

Vibe Coffee & Wine   **Head Bartender**   **Fall 2022 - Present**

- Prepare and serve a wide range of alcoholic and non-alcoholic beverages, including cocktails, spirits, beers, wines, and specialty drinks.
- Contribute to the creation and development of the bar's drink menu, suggesting new and innovative cocktails.
- Interact with customers, taking orders, making recommendations, and providing a high level of customer service.

DeStefano's Steakhouse, NY   **Bar Manager**   **Spring 2021 - Winter 2022**

- Hired, trained, and supervised bar staff, including bartenders, servers, and bussers.
- Managed the bar's finances, including monitoring expenses and reduce costs.
- Prepared and analyzed financial reports, developing strategies to increase revenue.

Casa Mezcal Manhattan, NY   **Head Bartender**   **Winter 2020 - Summer 2021**

- Provided excellent customer service.
- Managed inventory levels, including ordering, receiving, and stocking products.
- Collaborated with other staff members, including kitchen staff and management.