

Jefferson Aguiar

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Stamp 4

Highly motivated and detail-oriented professional currently pursuing studies in web development at Code Institute Ireland. With a proven track record in Trust & Safety management and culinary arts, I bring a unique blend of skills and dedication to every task. My background includes extensive experience in content review and compliance, demonstrating a keen eye for detail and a commitment to upholding standards. I thrive in dynamic environments that demand adaptability and excel in delivering high-quality results under pressure. As a Brazilian Portuguese native speaker, I offer fluency in both Portuguese and English, facilitating effective communication in multicultural settings. Additionally, I have hands-on experience with Python, JavaScript, and CSS, having completed several projects in these languages. Eager to leverage my evolving expertise in web development and diverse skill set to contribute to innovative projects and drive organizational success.

Work Experience

JUN. 2023 – PRESENT

Sous Chef / Fitzgerald's, Ireland

- Managed stock, trained staff, ensured health and safety compliance.
- Attentive to detail, met deadlines, thrived under pressure.
- Fostered teamwork, upheld high food quality and presentation.

DEC. 2021 – JUN. 2023

Trust & Safety New Associate / Accenture, Ireland

- Conducted thorough content reviews to identify and address violations, following client policies and market legal guidelines.
- Demonstrated a strong commitment to accuracy and productivity, consistently achieving high-quality results.
- Played an instrumental role in training and mentoring new team members through weekly coaching and shadowing sessions, ensuring their understanding of policies and guidelines.
- Maintained up-to-date knowledge of client policies and guidelines, adapting to changes and effectively implementing them in day-to-day operations.

JAN. 2016 – SEP. 2021

Sous Chef / Fitzgerald's, Ireland

- Managed stock, trained staff, ensured health and safety compliance.
- Attentive to detail, met deadlines, thrived under pressure.
- Fostered teamwork, upheld high food quality and presentation.

JAN. 2013 – DEC. 2015

Commis Chef / The Belvedere Hotel, Ireland

- Assist senior chefs in food preparation, including cutting, chopping, and peeling ingredients.
- Help in the cooking process by following recipes and guidelines provided by senior chefs.
- Collaborate with other kitchen staff to maintain a smooth workflow and efficient operation.

JUL. 2011 – DEC. 2012

Intern / SEBRAE/RR, Brazil

- Enter data accurately and efficiently into designated databases and systems.
- Verify and review data for errors or inconsistencies and make necessary corrections.
- Maintain confidentiality and security of all data entered.

Education

NOV. 2023 - PRESENT

Diploma in Full Stack Software Development / Code Institute Ireland

MAR. 2023

Foundations of Project Management / Coursera, Ireland

SEP. 2021

Foundations: Data, Data, Everywhere / Coursera, Ireland

DEC. 2012

BSc. Information Systems / Estacio Atual, Brazil

Languages

- Portuguese - Native
- English – Advanced (C1)
- Spanish – Basic (A2)