

Reynaldo Junior Bagsic

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EDUCATION

Juno College of Technology

- Certificate - JavaScript Course: 2021

Udemy

- Certificate - The Complete SQL Bootcamp: On-Going
- Certificate - React - The Complete Guide: 2022
- Certificate - Web Developer Bootcamp: 2021

George Brown College

- College Diploma - Culinary Management Program: 2012 - 2014

TECHNICAL TOOLBOX

- HTML5
- CSS3
- JavaScript
- JQuery
- React
- Responsive Design & Mobile-First Websites

SKILLS

- Organizational
- Detail Orientated
- Problem Solving
- Project Management
- Meeting Deadlines
- Logical Thinking

ACHIEVEMENTS

Mathematics Subject Award
2011 & 2012

Honor Roll
2010, 2011 & 2012

Co-Operative Education Subject Award
2011

Maryjane Viejo Entrepreneurship Award
2012

First Degree Black Belt in Taekwondo

WORK EXPERIENCE

Jr. Developer / Technical Analyst

Tjene Corp March 2022 - Present

- Create new and custom UX features on out of the box IBM TRIRIGA applications for TD Bank using React and Polymer
- Develop enhancements and net-new feature in TRIRIGA
- Communicate with clients to gather requirements for new ticket submissions and finished builds using test scripts and demos
- Tracking Jira tickets during working sprints
- Test and debug applications as requested by the client
- Collaborate with other developers, analysts, consultants and clients on projects
- Following Agile methodology in all projects

Web Developer

Freelance October 2022 - Present

- Create website layouts and user interfaces
- Work with stakeholders to gather and refine specifications and requirements based on technical needs
- Create and maintain software documentation
- Clients: *The Queen and Beaver Public House*

Senior Line Cook

Queen & The Beaver Public House September 2021 - March 2022

- Open restaurant, perform temperature checks, go through daily check list
- Prepare traditional British dishes using mainly all in-house made elements
- Prepare, plate up various dishes for dine in and take out in a fast and timely manner, ensuring accuracy and attention to detail

Production Kitchen Supervisor

Reef Technology - NBRHD Kitchens January 2021 - August 2021

- Prepare, package and send out food and supplies to 15 different kitchen locations around the GTA daily
- Managing 16 food brands and maintaining high quality standard of all menu items
- Supervise and coordinate 15+ staff members including Cooks, Drivers and Managers with 10 direct reports consisting of Cooks and Drivers

Prep Supervisor

Chula Taberna Mexicana July 2020 - Dec 2020

- Prepare, plate up various dishes for dine in and take out in a fast and timely manner, ensuring accuracy and attention to detail
- Supervising multiple staff member's and assisting them as needed
- Collaborating with corporate and FOH management to ensure smooth run of restaurant

Sous Chef

Miller Tavern September 2017 - March 2020

- Co-lead a team of 8 Chefs and Cooks
- Vendor management - communication with multiple vendors, negotiating best rates and maintaining a strong working relationship
- Co-ordinate alongside other Line Cooks and Chefs as well as run kitchen independently, work with and supervise kitchen staff members
- Monitor percentages for kitchen labor and food cost

VOLUNTEER EXPERIENCE

42 Rides 2015-2017

- Worked with the city of Toronto build a space for the community for members to skateboard and BMX safely
- Supervised and monitored youth community members
- Collaborated with city council members that lead to the community getting a new skatepark being built by getting petitions signed and encouraging involvement to show the demand for the movement