

# Reynaldo Junior Bagsic

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## EDUCATION

### **Juno College of Technology**

- Certificate - JavaScript  
Course: 2021

### **Udemy**

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

### **George Brown College**

- College Diploma - Culinary Management Program: 2012 - 2014

### **Francis Libermann Catholic High School**

- School Diploma: 2008 - 2012

## 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

## WORK EXPERIENCE

### **Jr. Developer**

*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
- Responsible for tracking Jira tickets during working sprints
- Test and debug applications as requested by TD Bank
- Collaborate with other developers, analysts, consultants and clients on projects
- Worked in an Agile development environment

### **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
- Creating bi-weekly employee schedule

## 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