



## Kayden kim

FULL STACK WEB DEVELOPER-  
UI/UX DESIGNER

### Details

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### Links

[Portfolio](#)  
[GitHub](#)  
[LinkedIn](#)

### Skills

HTML & CSS  
JavaScript  
React  
MERN STACK  
MongoDB  
MySQL  
noSQL  
PWA  
MVC  
Redux  
Node.js  
Express.js  
WEB PACK  
GraphQL  
Git  
GitHub  
Postman  
Insomnia  
Heroku  
Still getting more ...

### Other Languages

Korean

### Profile

I'm a Full stack engineer & UI/UX Designer.

I graduated from The Adelaide University Full Stack Coding Boot camp.

I'm on skilled work regional visa (subclass 491) which started at 24/02/2023 expired 24/02/2028. I needed to work as a chef to get this Visa.

I worked as a mechanical engineer for Samsung electronics (semiconductor Industry) when I was in Korea. My duty was developed the main ER system for manufacturing D-Ram memory /managed and trained juniors as a manager / maintained and repaired equipments can be operated for 24 hours

I have been regarded by managers and colleagues as a person who is a good team leader, very hardworking ,faithful, loyal, can handle pressure, easy to get along with, give good instruction, conscientious, organised, always punctual, good communicator, good blood for staff, doing great jobs for new position

### Employment History

**Mechanical engineer, Samsung Electronics (Semiconductor), South Korea**

JANUARY 2016 – JANUARY 2019

developed the main ER system for manufacturing D-Ram memory /managed and trained juniors as a manager / maintained and repaired equipments can be operated for 24 hours

**Sous chef, Beerenberg farm cafe, Mouth Barker**

DECEMBER 2021 – JUNE 2022

run kitchen with head chef, rostering, ordering, deal with problems which occur in kitchen, manage and train kitchen staffs, do paperwork such as prep list, order list, kitchen staffs' personal file

**Sous chef, The great eastern hotel, Littlehampton**

MARCH 2021 – DECEMBER 2022

Developed new seasonal menu / prepared nutritious foods for customers which is suited each customer's dietary. / Managed and control and records a complete inventory of all food / Managing temperature of all products and foods.

**Commi Chef, Howard Vineyard, Nairne**

OCTOBER 2020 – AUGUST 2021

Developed new seasonal menu / prepared nutritious foods for customers which is suited each customer's dietary. / Managed and control and records a complete inventory of all food / Managing temperature of all products and foods.

### Education

**Adelaide University Full stack Coding Bootcamp, Adelaide**

NOVEMBER 2022 – JUNE 2023

I learned HTML, CSS, JavaScript, Node.js, Express, MySQL, MongoDB, GraphQL etc. and gained skills in front-end and back-end development, database management, API development, and security practices.

**Advanced Diplome, Quality Training and Hosiptality College, Adelaide**

JANUARY 2019 – APRIL 2021

I got Certificate 3,Certificate 4 in commercial cookery and Diploma in hospitality management as well.

**Diploma, DongYang Mirae University (mechatronics), South Korea**

MARCH 2010 – FEBRUARY 2016