Hyunsik Kim (Kayden)'s Resume

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PERSONAL SUMMARY

I'm a applicant for Frontend Software Engineer position. I am going to graduate from the Adelaide University Full Stack Coding Bootcamp (01/06/23).

I'm on skilled work regional visa (subclass 491) which started at 24/02/2023 expired 24/02/2028.

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 needed to work as a chef for getting 491 visa. I am trying to change my career.

I have been regarded by mangers 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 instrustion, conscientious, organised, always puntual, good communicator, good blood for staff, doing great jobs for new position.

EDUCATION

1. expected to graduate from the Adelaide University Coding Bootcamp (06/2023)

2. Majored CERT3, CERT4 in Commercial Cookery & Diploma, Advanced Diploma in Hospitality management (Quality Training & Hospitality College)

3. Majored mechatronics (Dongyang mirae university in south korea)

Technical Skills:

1. Programming Languages: JavaScript, HTML, CSS

2. Web Development: React, MERN STACK, ,PWA, Node.js, Express.js, WEB PACK, Service-worker, Bootstrap, Jquery, Bulma

3. Database: MongoDB, MySQL, noSQL, GraphQL

4. Tools: Git, GitHub, VS Code, Postman, Insomnia, Heroku

PERSONAL EXPERIENCE

1. Mechnical engineer for Samsung Electronics (in KOREA) – 01/2016 ~ 01/2019

- Duty : 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

2. Casual chef(Lv5) for Auchendarroch house & Tavern– 07/2022 ~ current

- Duty : In charge of frying section / 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 / Stock control.

3. Sous chef for Beerenberg farm cafe – 12/2021 ~ 06/2022

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

4. Sous chef for The great eastern hotel – 03/2021 ~ 12/2021

- Duty : 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.

5. Commi Chef for Howard Vineyard – 10/2020 ~ 08/2021

- Duty : 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.

Reference contacts

Lee cooper (ex, head chef of Great eastern hotel) : 0434 431 352

David bennett (head chef of beerenberg farm café) : 0435 850 252

Resource

Github : kayden-hyunsikkim (github.com)

Portfolio : Kayden-Portfolio (kayden-hyunsikkim.github.io)