Luis Saravia

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Education

Miami Dade College   Miami, FL

Bachelor of Science, Information Systems Technology: Software Engineering   *Aug. 2023 - Dec. 2025*

Florida International University   Miami, FL

Bachelor of Arts, Interdisciplinary Studies, Minor in Hospitality   *Aug. 2021 - Aug. 2023*

Technical Skills

Programming Languages: Java, C++, HTML, CSS, JavaScript, Golang, Python, SQL.

Frameworks: Node.js, Bootstrap.

Developer Tools: Visual Studio Code, WebStorm, CLion, IntelliJ, NetBeans, Git, Chrome Developer Tools.

Certifications: CompTIA ITF+ (Information Technology Fundamentals).

Projects

Personal Website Portfolio: HTML, CSS, Visual Studio Code, Chrome Developer Tools.

- Developed a personal website to showcase Front-End Development proficiency.
- Responsive using Media queries in CSS.
- Details professional and person journey.
- Solely created website, from concept to completion, highlighting technical and academic skills.

Restaurant Reservation System: Java, Visual Studio Code, IntelliJ, NetBeans.

- Individual Class Project for Linked Lists and Queues
- Developed for storing reservation objects into a list.
- Remove and delete elements by asking user for reservation details.
- Manage real-time reservation request.

Supermarket Sales System: Java, IntelliJ, Visual Studio.

- Developed a system that tracks sales of restaurants of a certain region.
- Organized based on sales in descending order.
- Able to find the average of the supermarket chain.
- Helps businesses make decisions based on Data given.

Work Experience

Lokal Cook/Shift Lead   April 2022 – Present

- Collaborated with others to finish prep in a timely manner.
- Manages kitchen in absence of manager.
- Attentive to detail when prepping dishes and ingredients.
- Handled Inventor, ordering and receiving.

BurgerFi Supervisor   April 2018 - April 2022

- Handled restaurant finances and documented in shared company files.
- Mentored and trained staff on brand, positional, and store knowledge for their professional growth.
- Logged and documented End-of-Week inventory to determine food cost.
- Resolved guest and staff complaints and go above and beyond.