

# My Secret Recipe

- Created by Ngoc Nguyen © 2018 -



## 1 Start with 3 cups of "educated" flour.



Vocational Qualification in Communications and Information Technology

2018-present, Helsinki Business College, Helsinki, FI

M.Sc. in Management and International Business

2016-present, Aalto University, Helsinki, FI

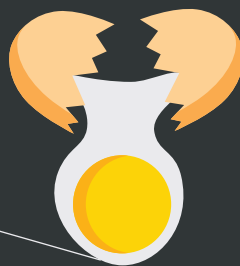
Bachelor of International Business Economics

2011-2015, Foreign Trade University, Hanoi, VN

## 2 Beat 2 "professionally experienced" eggs, mix them with the flour.

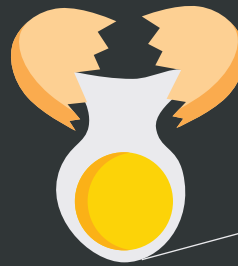
### PROJECT MANAGER

2015-2016, HM Media



### OPERATION MANAGER

2015, Trap Escape Vietnam



Assisted Director of Product Development.



Created proposals for different projects.



Managed 3 online marketing and 4 production projects.



Responsible for Customer Service Management.



Established 2 new business partnerships.



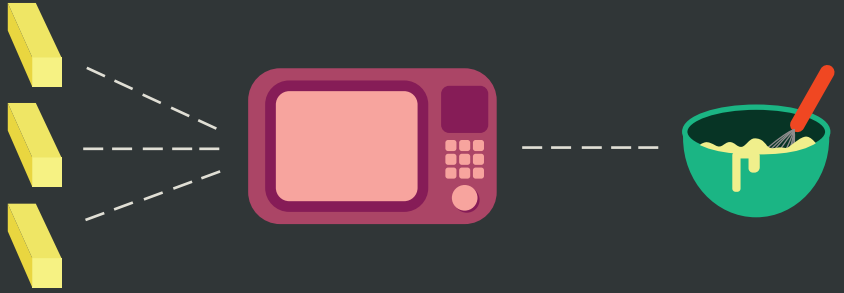
Managed part-time employees: recruited, trained, evaluated.

3 Melt 3 "volunteer" butter sticks and add into the batter.

**Project Coordinator**, 2017  
Vietnamese Student Association in Finland

**President**, 2013-2015  
Action Club, Hanoi, VN

**Volunteer**, 2013-2014  
UNESCO Vietnam



4 Now add several drops of "skill" extracts to make the mixture more flavourful.

HTML



CSS



JS



ReactJS



D3JS



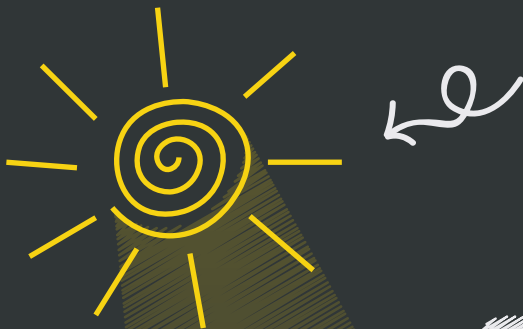
Illustrator



6 Finally, add lots of sugar then put under the sun.  
(‘cause I’m sweet and warm)



5 Sprinkle some "awards and certificates".



TA DA!

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LinkedIn

Portfolio

Github

Facebook



American Chamber of  
Commerce's Scholarship 2014



Aalto University's Volunteer  
Assistant Scholarship 2017



Google Developer Challenge  
Scholarship 2017



Front-end Development  
Certificate 2017



Data Visualization  
Certificate 2018