

# Nicholas Chia Developer

📍 Melbourne, Australia

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✉ nickyczy@gmail.com

in nickyczy

🔗 nickyczy

🔗 Portfolio site (CLICK ME!)

## 👤 PROFILE

Aspiring developer with a **mindset for success and excellence**. Found a **new passion** for coding during the pandemic. Always **seeking knowledge** and **improving myself**.

## ⚙️ TECH SKILLS

HTML & CSS (Code Academy) | Javascript (uDemy) | React (uDemy) | CS50 by Harvard (Online) | NodeJs (uDemy)  
Tailwind (Documentation) | Git (Documentation)

## 🧩 RELEVANT EXPERIENCE

### Portfolio site 📄

Learn by using mostly CSS and using other APIs for filtration and slider.

### ToDo List 📄

Added a category section and able to delete highlighted & entire list

### Weather App 📄

Learn to pull data from weather API and display it on the DOM.

### eCommerce Site 📄

Implement a basic navbar & shopping cart. Also implemented the shopping list that can be updated using the **Contentful** site.

## 📄 CERTIFICATES

### The Modern Javascript Bootcamp Course (2022) 📄

Gave me the ability to build projects on my own and reiterate things I've learned

### The Complete Javascript Course 2021: From Zero to Expert 📄

Learned the core concepts of Javascript

## 🔗 REFERENCES

**Michael Stambo**, F&B Director, QT Melbourne  
Michael\_stamboulidis@evt.com, 0411696355

**Lee Davey**, General Manager, QT Melbourne  
lee\_davey@evt.com, 0457897574

**Busarin**, Sous Chef, QT Melbourne  
orangerin@hotmail.com, 0423920575

## 🏠 PROFESSIONAL EXPERIENCE

### Chef De Partie, Frederic

Dec 2020 – present | Melbourne, Australia

- Did all sections, involve in the planning of the menu, and solved many problems on the spot.

### Chef De Partie, QT Melbourne

Oct 2016 – Dec 2020 | Melbourne, Australia

- Got the **only** sponsorship in the company.
- Assisted in hosting the Top 50 Best Restaurants in The World Award.
- Worked on all sections & venues in the hotel.
- Led a team.

### Head Commis, TopShelf

Jan 2016 – Aug 2016 | Kuala Lumpur, Malaysia

- Led an entire kitchen team and implemented new menu items.

## 🎓 EDUCATION

### Bachelor in Culinary Arts & Food Service Management (Hons), Taylor's University & University of Toulouse-Jean Jaures

2012 – 2014 | Toulouse, France

- CGPA of 3.1
- Wrote a thesis on Customer Satisfaction

### Diploma in Culinary Arts, Taylor's University

2010 – 2012 | Kuala Lumpur, Malaysia

## 🌐 LANGUAGES

English (IELTS) | Malay | Cantonese