ALEXANDRE NYPELS

WEB DEVELOPER FULLSTACK

ABOUT ME

I am an energetic and imaginative graduate web developer looking for an entry-level position within a tech company.

Passionate about tech, I enjoy creating websites to the very highest standards, and giving customers and users the best experience possible.

I have experience in various roles in the events and leisure industry and I graduated in computer science in 2022. .

PERSONAL SKILLS

- Good knowledge of Python and its web framework Django.
- Creating & modifying static web pages following HTML5 specifications.
- Analysing the client-side performance of a web page to improve the consumer experience.
- Testing and debugging code.
- · Basic knowledge of React.

LANGUAGES

French: Native English: C1 level

CONTACT

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SKILLS

- HTML5
- CSS3
- Python/Django/Flask
- JavaScript
- React

- MySQL/Postgres/ MongoDB
- TailwindCSS
- GIT & GitHub
- Sass

ACADEMIC BACKGROUND

Southwark College - 2022

Graduated in Computer Science (Web Application Development) Level 5.

Python/Django, GIT, JS, HTML5, CSS, SASS...

IFAPME (BE) 2009

Graduated as light/stage manager. Lighting conception, stage management & video production.

GITHUB & PORTFOLIO

https://github.com/nyplex

WORK EXPERIENCE

Light Designer | PRG | Oct. 2011 - Aug 2016

- Controlled all the lighting equipment needed for the production.
- Set up all lighting equipment needed for the production.
- Coordinated with the directors and other staff of the production for the layout of the stage.
- Working knowledge of computer networking protocols and hardware interconnection for lighting.
- Managed staff and operations of lighting and multimedia services department and equipment.

Restaurant Manager | Nando's - Feng Sushi | Sep.2016 - Aug.2021

- Led recruitment efforts and training of new employees
- Identified and maximized sales opportunities, and increased customer retention rates
- · Monthly forecast, budget, and P&L
- H&S, food hygiene, risk assessment