

Ravi Shrestha

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Summary

Fresh IT Graduate with a GPA score of 6.5 out of 7, enthusiastic and self-motivated about developing scalable web applications and working across the full stack development. Experience in building two web apps as a college project using HTML5, CSS3, JavaScript, PHP and MySQL. Motivated to advance my web development, Machine Learning, and Artificial Intelligence abilities and knowledge in order to establish a successful tech career.

Education

Frontend Development Course

from Learning People

Currently Enrolled

Bachelors of Information Technology

from Federation University

Graduated 2021

Advanced Diploma of Computer Systems and Technology

from IIBIT

Graduated 2019

Higher Secondary Education Major in Computer Science

From Southwestern State College

Graduated 2017

Key Skills

- Intermediate Knowledge in : HTML5, CSS3, Tailwind CSS, JavaScript, ReactJS
- Familiar with NodeJS, ExpressJS, PHP and MySQL
- Integrating with REST APIs
- Code Management Tools: Git and GitHub
- Knowledge of Office 365 and Adobe
- Unity game development using C# programming
- Scrum and Agile methodologies
- Project Management Skills
- Analytical and Problem-Solving Skills

Career History

♦ **Web Developer** at College Professional Project | Federation University

Jan 2021 – Oct 2021

- Developed a fully functional admin dashboard webpage for a Restaurant as a part of the College Professional Project.

Key responsibilities

- Full Stack web development using HTML, JavaScript, CSS, PHP, MySQL
- Manage Project with Agile and Scrum Methodologies
- Demonstrate system to the Client
- Deliver product in CMMI standards
- Penetration or security recommendations
- Manage team and assign tasks to the team

Achievements

- Handed over the webpage to the client with their full satisfaction
- Awarded with a leadership badge for a successfully leading the team

♦ **Senior Pizza Chef** at Frankie's Pizza By The Slice | Wynyard, Sydney CBD

July 2019 to Present

- Stretch and open dough by hand
- Regulating temperatures of the pizza oven
- Supervise kitchen operation
- Stock control and supplier ordering
- Examining food to ensure quality
- Control food storing at the correct temperatures
- Help in seasonal menu development and costing
- Provide training to other staff
- Regulate food requirements and dietary issues in the orders
- Advise and regulate cooking procedure techniques

Achievements

- Promotion to Senior team in short period
- Swillhouse Employee of the month | February 2021

References

Hector Elias

University Professor

helias@iibit.edu.au

Rachid Hamadi

Project Mentor

r.hamadi@federation.edu.au

Gianluigi Di Sarno

Head Chef at Frankie's Pizza By the Slice

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