SAYEDA CHATTOPADHYAY

UX DESIGNER

DETAILS

ADDRESS

Jotunvegen 8 7033 Norway

PHONE

+4741229743

EMAIL

sayeda.b@gmail.com

NATIONALITY

India

LINKS

Behance

SKILLS

Figma

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User Research

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Prototyping

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HTML & CSS

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Adobe XD

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LANGUAGES

Bengali

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Hindi

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English

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Bokmål, Norwegian; Norwegian Bokmål

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HOBBIES

EDUCATION

Front end developmet, Noroff School of technology and digital media

Norway

Mar 2021 — Present

UX design, Noroff School of technology and digital

Norway

Jan 2020 — Jan 2021

Bachelor of Science, University of Calcutta

Kolkata

Aug 2000 — Jul 2003

EMPLOYMENT HISTORY

Senior Sales Coordinator, HDFC bank Ltd

Kolkata, India

Jul 2009 — Aug 2012

- · Managing and producing reports of all sales activities.
- · Training new employees and evaluation of the performance of
- salespersons.
- · Developing strategies and setting policies.
- · Coordinate meetings involving multiple departments.

Sales Coordinator, ICICI Bank Ltd

Kolkata, India

Mar 2007 — May 2009

- Carrying out administrative tasks such as data input, processing information, completing paperwork etc.
- Monitor the team's progress, identify shortcomings and propose improvements.
- · Making presentations during regional meetings.

Sales Coordinator, Mother Dairy India Ltd

Kolkata, India

Jun 2006 — Feb 2007

- · Stock Update/Indent and closing stock monitoring.
- · Making daily, weekly and monthly reports.
- · Competitor Activity Report Monitoring.

Customer care executive, The World Of Titan

Kolkata, India

Aug 2003 — May 2006

 Dealing with customers, handling complaints and resolving issues in a professional and accommodating manner.

OTHER EXPERIENCES

Sketching, painting and baking

Teacher at Internasjonal Velferdsforening Trøndelag

Jan 2019

Teaching adults and children from immigrant backgrounds and helping them integrate into Norwegian society

Private Chef at Menu Next Door

Brussels

Trondheim

Apr 2016 — Jan 2018

Cooking and preparing a variety of fresh nutritious professional standard meals. Innovating and creating new menus.