



Sean Remenyi

LOOKING FOR AN INTERNSHIP ROLE

Profile

I am a driven and focused student transitioning into a career in IT and am excited to enter into this industry. I have spent the last 12 years working as a chef, and I feel the skills and mindset it has given me combined with knowledge gained while studying at coder academy could make me a great asset. I want to contribute, develop and build.

I use AWS daily and very interested in further developing my skills with the cloud. I am also looking to gain experience as a backend developer, leading to my professional growth which in turn will make me a greater asset to the company.

I am Confident/Comfortable with Python and my favorite IDE is Cloud9

Education

Code, Cloud and Cyber Security, Coder Academy, Melbourne, Australia

MAY 2020 – MARCH 2021

Advanced Diploma of IT

Dilopma of Hospitality Management, Melbourne, Australia

SEPTEMBER 2018

Extra-Curricular

Enrolled in the DevCop Mentorship program

Weekly meetup to talk about code, the industry and experiences

Youtube series on IT concepts

I make, edit and produce videos on youtube where I research a topic and then explain it with a white board in simple terms for people without a tech background to understand and film in different locations around Melbourne.

Live Coding Youtube series

A youtube series consisting of videos where I screenshare and record myself as I code.

Medium Articles

I write articles that I research on tech topics and post them onto medium.com

Community

Regular at Melbourne DevCop meetup, Melbourne

Employment History

Sous-Chef, Bodega Underground, Melbourne, Australia

MARCH 2020

- Trained, and managed kitchen personnel.
- Responsible for the kitchen and back of house of the restaurant.
- Created and collaborated on the menu items

Chef de Partie, Red Spice Road, Melbourne, Australia

Details

Melbourne, Australia

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DATE / PLACE OF BIRTH

19/06/1990

Montreal, Canada

Links

seanremenyi.dev

[Linkedin](#)

[GitHub](#)

[Twitter](#)

[Medium](#)

[Youtube](#)

Skills

Amazon AWS

Python

Adaptability

Creativity

Self-motivation

Ability to Work Under Pressure

Problem Solving

Time Management

Ability to Work in a Team

Communication

Languages

English

French

MARCH 2017 – NOVEMBER 2019

- Help with the organization and management of a kitchen that did over 400 covers/service
- Collaborated on new menu items
- Helped train new staff and get them up to speed on all sections of the restaurant.
- Taught cooking courses once a month to people with no experience in commercial kitchens.

Head Chef, Cartel Street Food, Montreal Canada

AUGUST 2013 – MAY 2015

- Organized menus, managed restaurants costs, created spreadsheets for weekly meetings with owners.
- Hired and trained new staff.
- Created dishes from scratch from research new ingredients and methods.

I've held more positions however they all pertain to the restaurant industry (available on request)

Employable Skills

Communication

- I have always worked in a team in the kitchen and can get along with every personality out there, kitchens are melting pots.
- Communicate with other teams in different sections with different knowledge. I've communicated allergy, dietary information to servers and waiters without that food knowledge.
- Able to communicate to the owners and managers processes. Explain what I am doing and how.

Teaching

- I teach subjects on my youtube channel and medium articles.
- I have always helped train new staff in restaurants
- I have taught a monthly cooking class to patrons who have never been in a commercial kitchen before

Time Management

- I have always worked under deadlines. Restaurant need to have everything ready before service and I have worked at restaurants where we've had 300 covers for lunch then prep for 400 for dinner. I know how to budget my time know what to do and when.
- I am currently studying, working and producing my youtube series while also attending tech conferences and meetups. I'm able to manage my time accordingly.

Leadership

- I have risen to a management position in every kitchen job I've held in the last 6 years.
- I have been a head chef leading a team that I held with great esteem and respect.

Problem Solving

- I am able to keep calm under pressure and am comfortable working under stress.
- Kitchens are volatile environments and I have dealt with fires, burns, cuts, staff drama while still getting the product to the customer.
- I have a creative mind which helps to look at problems differently.

Learning

- I am able to adapt to any situation. Every kitchen is different, every chef , every recipe is different. I have always been able to learn new ways of doing things. I welcome it and enjoy the process.
- I try and go above and beyond in school with any project we receive, constantly doing extra side projects during the term, projects that will not give me extra marks, I just do it for enjoyment and to help me learn more.

References

Bruce McClure from Coder Academy

bruce.mcclure@coderacademy.edu.au

More References available on request