

Vengatesh Dayalan



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[@Vengatesh Dayalan](#)

Experience

Radii Partitioning, London

(Jan 2023-Present)

Design Technician (Full-Time)

- Producing Autocad drawings and creating pre-tender design packs to suit architect's specifications.
- Closely worked with the product development team to create new products using Solidworks and implemented number of developed products into the market.
- Managing multiple projects simultaneously and liaising with architects through various activities including conducting presentations and workshops.
- Documenting and validating multiple product specifications by adhering to NBS and following RIBA level of project management as a general practice.

IQ Glass Solutions, London

(Feb 2022-Oct 2022)

Junior Design Engineer (Full-Time)

- Duties includes reporting to design manager regarding progress of the projects. Communicating with clients through emails and phone calls and making sure that the job is delivered on time.
- Coordinated with architects and clients to fulfil the desired design proposal and processed the same to manufacturing.
- Handled multiple projects simultaneously whose worth is around £300000 and met tight deadlines. Managed projects with the help of Salesforce CRM dashboards.
- Worked within a team as well as liaised with departments such as marketing and sales to facilitate lead conversion.

IQ Glass Solutions, London

(Oct 2021-Jan 2022)

Estimator (Full-Time)

- Primary tasks of this role involves creating quotations for bespoke architectural glazing projects using Microsoft Excel and liaising with salesperson regarding the specifications required.
- Reporting to estimating manager on a weekly basis regarding the number of projects quoted and making sure that the WIP target is managed appropriately.
- Attending meetings with procurement team to make sure that the items quoted are procurable before proceeding to manufacturing.

Grub&Chips, London.

(Mar 2021-Jun 2021)

Kitchen Staff (Full-Time)

- Helping chefs in basic meal preps, monitoring and maintaining kitchen equipment to commercial standards.
- Working at the till to take orders placed by customers and managing accounts. Checking stocks daily to ensure the availability of products.
- Gained Level-2 food and hygiene certification for catering and exercised HACCP.
- Worked within a team and managed to serve a large volume of customers daily.

Education

Brunel University, London

(Sep 2019-Sep 2020)

MSc. Integrated Product Design (Grade-Merit)

Peri Institute of Technology, Chennai

(Jun 2014-May 2018)

B.E Mechanical Engineering (Grade-First Class)