



William J Collier

Front-End Developer, Master Culinary Craftsman, Future Full-Stack Developer, AI Toolkit Approved.

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Portfolio [➡](#)

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Education

New York Restaurant School, 1988

Art Institute of New York City, Culinary Degree, 1989

2022 Web Development Bootcamp, Udemy, Dr. Angela Yu

JavaScript 2022: From Zero to Expert!, Udemy, Jonas Schmedtmann

The Complete Web Developer 2023: Zero to Mastery, Udemy, Andrei Neagoie

JReact - Complete Guide (Hooks, React Router, Redux), Academind, Jonas Maximilian Schwarzmüller

The Git & Github Bootcamp , Udemy, Colt Steele

Skills & Qualifications

- ✓ 34 Years professional business experience
- ✓ 1.2 Years of front & backend learning web development while building projects
- ✓ Knowledge with API's & Databases
- ✓ Experienced with Headless CMS systems
- ✓ Bootcamps, Courses and Training with structured curriculum for web development, javascript, react & git

Tech Stack

JavaScript, ReactJs, NextJs, NodeJs, ThreeJs

ExpressJs, JQuery, RapidAPI, Firebase

Tailwind, CSS3, Bootstrap, Sanity.io, Git

Postgres, MongoDB, Mongoose, MySQL

Work History

Chef/Owner || Avenue A Culinary Empire, Bali, RI

2017-2021

An American Smoked BBQ concept specializing in craft cocktails and beer with live Rock-n-Roll

- Bali's 1st American themed Gastro-Pub & Smokehouse
- An amazing opportunity to wear many hats daily from Chef, Mixologist, Entertainment Maestro
- Achieved monthly sales increases from 15%-20% pre-Covid daysTM

Chef/Partner || Happy Chappy Chinese, Bali, RI

2014-2017

An American-Australian hybrid dim sum house / wok-fired neo-classical Cantonese and Sichuan specialties / peking roasting house

- Bali's 1st non-traditional modern Chinese culinary experiment
- As the Executive Chef/Culinary Director we adapted the entire menu and experience described as what would Tarantino do?
- Planned, researched and launched micro express unit business models for contract licensing

Chief Operational Manager/ || Fumé, Smokehouse & Curing Rooms, Bali, RI

2013-2014

Boutique production facility specializing in curing, hot & cold smoking & sous vide applications

- Planned, managed and tested production ready list of 50+ items monthly for distributed whole-sale and retail markets Bali/Jakarta
- High-level H.A.C.C.P certification
- Monthly volume goals of 5-6 metric tons from farm to packing to distribution

Executive Chef/Culinary Director || Sentosa Private Villas and Spa, Bali, RI

2009-2013

An American Smoked BBQ concept specializing in craft cocktails and beer with live Rock-n-Roll

- Responsible for maintaining and overseeing the food & beverage operations for the 5 Star Private Resort Property with 3 F&B revenue centers
- Re-branding of restaurant Blossom to EVO restaurant, lounge & bar, a cosmopolitan themed NYC Italian Osteria
- Created and developed In villa dining standards with Asian and International styled concepts with a focus on ingredient driven menus

Executive Chef || ACCOR Novotel & Sofitel, Bali, RI

2007-2009

2 5-Star Properties, Pre-Opening Team for the Novotel Nusa Dua and Sofitel Seminyak for relaunching 2 additional beach restaurant venues, HUSK and CAPRIS

- Responsible for maintaining and overseeing the food & beverage operations for 5 Star Resort & Residence Property with 3 F&B outlets
- Re-branding of restaurant Blossom to EVO restaurant, lounge & bar, a cosmopolitan themed NYC Italian Osteria
- Created and developed In villa dining standards with Asian and International styled concepts with a focus on ingredient driven menus

Projects & Accomplishments

 Modern UI/UX Responsive Website with ReactJs and Tailwind

 Light and Dark theme using Local-Storage and ReactJs Hooks

 Ecommerce platform using NextJs, ReactJs, Sanity and Stripe API for payment integration

 Modern UI Labs, NextUI library powered on NextJs, React, NextUi, CSS

 Animated 3D background landing pages with ThreeJs and HD Upsplash images