Alfonso Gabriel

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Skills

React.js, Redux, JavaScript, HTML5, CSS3, SQL, PostgreSQL, Python, Flask, SQL, Git

Projects

Palate Playground   live site | github
HTML5, React / Redux , CSS3, Python, Flask, SQLAlchemy
A place where culinary creators can come and share their recipes with the world and receive feedback from others.
- Enhanced user experience by implementing an integrated HTML tag, specifically the iframe element, to seamlessly embed user-uploaded YouTube videos into the recipe details page.
- Leveraged the power of reusable React functional components to efficiently showcase diverse webpages by utilizing a single base component.
- Strategically reevaluated and restructured backend storage and access mechanisms to address crucial issues impacting the connectivity between frontend and backend systems.
- While maintaining a collaborative mindset as a valuable team player, cultivated self-sufficiency by proactively addressing challenges and seeking resolutions autonomously before seeking external assistance.

WebLoiter - Discord Clone   live site | github
HTML5 , React / Redux , CSS3, Python, Flask, SQLAlchemy
A group project developing a discord clone, providing users a way to communicate on the web.
- Developed full CRUD capabilities for servers, enabling seamless communication. Users can create, customize, and manage their own servers, enhancing the collaborative experience.
- Utilized responsive CSS design techniques and captivating color schemes to engage users visually and create an enticing user experience, encouraging them to engage with the website.
- Demonstrated a firm grasp of the concept of pair programming, and effectively collaborated with a team to complete a project on time, with all core functionality implemented.

Experience

Line Cook | July 2021 - July 2022

The Olive RestoBar
- Acquired knowledge in Mediterranean cuisine, extensively learning recipes and honing skills in the art of plating to meet the specific expectations of the restaurant's culinary style.
- Assumed leadership for a morning in the absence of the head chef, additionally took the initiative to ensure the preparation of the soup of the day.
- Enhanced attention to detail through being given the responsibility for dish quality control, meticulously ensuring proper garnish, precise adherence to customer's preferences, and timely delivery of orders from the kitchen.

Line Cook | July 2022 - Current

Porto's Bakery
- Mastering the art of cafe-style cuisine, specializing in the creation of reasonably portioned plates meticulously plated to captivate the consumers' visual appeal and entice their taste buds.
- Sharpening multitasking skills by efficiently managing multiple tasks simultaneously to meet the high demands of the business, ensuring productivity and customer satisfaction.
- Expanding culinary expertise by acquiring in-depth knowledge of Cuban cuisine, including a diverse range of traditional dishes from the nationality, thereby broadening culinary repertoire and cultural understanding.

Education

App Academy | Summer 2023 | Remote
Successfully completed a highly selective and rigorous 1000-hour software development course, with an acceptance rate of less than 3%, demonstrating a strong commitment to honing technical skills in the field of software development.

CSULB | Summer 2016 | Long Beach, CA
Attended CSULB in Long Beach, CA during the summer of 2016, gaining valuable real-world experience before discontinuing my studies due to financial constraints.