## ANDREAS GJERSVOLD

# HIGHLY MOTIVATED JUNIOR FULL-STACK SOFTWARE DEVELOPER

Jonas (Andreas) Gjersvold Brisbane, Australia gjersan.github.io

## + CAREER OBJECTIVES:

Highly adaptable and motivated professional seeking a change in industry after 20 years of working within hospitality in Sweden and Australia as a Head Chef who has worked their way up.

My lifelong interest in computers and software has led me to recently study and pursue a career as a Full-Stack Software Developer and utilise my transferrable skills.

As a Chef with demonstrated experience in successfully delivering ala carte; catering events (up to 800 pax) both on site and off site; weddings; corporate functions; and other time-sensitive events:

- I thrive in a fast-paced, reactive environment;
- Possess exceptional problem-solving skills;
- Am highly motivated and not deterred by hard or long work;
- Adept at working autonomously, as well as a contributing team member;
- Effective at delivering quality outcomes on time and under budget;
- Have a passion for learning, innovation and customer-centric solutions.

I am seeking an entry level position where I can build on my current knowledge and skillset to be a valuable member of any organisation I am appointed.

#### **CONTACT DETAILS:**



Mobile

0466 419 640



**Email** 

Andreas.gjersvold@gmail.com



.inkedIn

www.linkedin.com/in/andreas-gjersvold-40159b249/

## **+**RELEVANT TECHNICAL EXPERIENCE:

- HTML5
- SQL
- CSS3
- Agile
- Python
- Scrum
- Git & GitHub
- Algorithms
- API Development (Swagger)
- Web & Data Security
- JavaScript (React, Redux)
- Cloud (GCC)
- Testing in different environments

## +EDUCATION:

Code+ Collection: Full-Stack Engineer
Learning People / APMG International / Skillsoft
2022 – Current:

- Frontend Certification
- Backend Certification
- ISQW Tester Foundation level CTFL Certification [Currently Completing]
- Agile Project Management Foundation
- ABC Scrum Master

Certificate IV in Commercial Cookery (Swedish equivalent) Park's School – Ornskoldsvik, Sweden 2003-2005

### RECENT ACHIEVEMENT EXAMPLES:

Apr 2023 - Current

**Corey Consulting Group** 

#### LOAD RESTRAINT CALCULATOR

Develop a native mobile application integrated with cloud-based services and two-factor authentication.

Developed using: Expo; React-Native; MobX; and Firebase Services

Oct 2022 – Learning People (C Jun 2023

**Learning People (Code+ Course Projects)** 

PERSONAL PORTFOLIO WEBSITE: gjersan.github.io

Created using: HTML5; CSS and JavaScript

E-COMMERCE APP (REST API)

Created using: NodeJS; React; Redux;

Swagger; NextJS

#### **REDDIT CLIENT**

Created using: React; Redux Toolkit; Vite; TailwindCSS

## RECENT WORK HISTORY:



#### **Corey Consulting Group (Brisbane)**

#### **Full-stack Developer**

April 2023 - Current

• Engaged as the sole Full-stack Developer to design, develop and launch application as per client requirements. Currently undergoing final User Acceptance Testing.



#### Australian Leisure & Hospitality Group Limited (ALH) - Morrison Hotel (Brisbane)

#### **Sous Chef & Acting Head Chef**

Jan 2021 - Feb 2023

- Preparing and cooking meals (ala carte, function catering & special events)
- Kitchen Stock Management: Ordering stock & kitchen supplies; stocktake
- Oversee kitchen staff, mentoring and training apprentices
- Management meetings & spend reporting



## **ALH - Hamilton Hotel (Brisbane)**

#### Chef

Aug 2020 – Jan 2021

- Preparing and cooking meals
- Cleaning the kitchen



#### Seaside på Björkö (Gothenburg, Sweden)

#### **Head Chef**

Aug 2018 - Jan 2020

- Menu setting, preparing and cooking meals (ala carte, catering & large scale events)
- Client Consultation & Event Planning
- Responsible for the Kitchen Budget (meals, stock, supplies, kitchen staff)
- Attend Management & Planning Meetings
- Ordering kitchen stock & supplies
- Staff Management hiring, rostering, mentoring



## Svenska VästkustLinjen (Gothenburg, Sweden)

#### **Executive Chef (and Acting Restaurant Manager)**

Feb 2016 - Aug 2018

- Menu setting, preparing and cooking meals (ala carte, catering, large scale events in multiple locations)
- Client Consultation & Event Planning
- Responsible for the Kitchen Budget (meals, stock, supplies, kitchen staff)
- Attend Management & Planning Meetings
- Ordering kitchen stock & supplies
- Staff Management hiring, rostering, mentoring (kitchen staff & service staff)
- Managing the kitchens across an Event Restaurant, Café and boat fleet

## + REFERENCES:

Owen Corey - Managing Director, Corey Consulting Group

P: +61 428 111 440

E: Owen@coreyconsultinggroup.com

Brett Dorrstein - Former Head Chef, ALH - Morrison Hotel

P: +61 405 302 233

E: brett.dorrstein@alhgroup.com.au