

Ramon Christian Manalo

3 Hunters Way
Slough, Cippenham SL15UB

07769076694
ramonmanalo.c@gmail.com

Skills

Aspiring web developer with hands-on experience creating responsive and user-friendly websites using HTML, CSS, JavaScript, jQuery, Bootstrap, and PHP. Comfortable building interactive front-end features and working with RESTful APIs. Familiar with MySQL for database design, and using AJAX for dynamic content updates. Focused on writing clean, organized code that works well across different browsers and devices.

Throughout the years as a chef, I developed strong communication, time management, and teamwork skills—qualities I'm eager to apply in future web development projects. While I haven't worked professionally as a developer yet, I'm confident these strengths will help me collaborate effectively, adapt quickly, and stay organized as I grow in the tech industry.

Experience

Personal Projects/ Aspiring Web Developer

03/2024 - PRESENT

Driven by a strong interest in technology, I began transitioning into web development through self-led learning and hands-on projects. I've built several personal applications using HTML, CSS, JavaScript, jQuery, Bootstrap, and PHP—focusing on responsive design, dynamic content, and user interaction. These projects have helped me develop practical skills in front-end development, API integration, and working with databases, laying a solid foundation as I pursue a full-time career in web development.

Sodexo/ Chef

02/2021 - PRESENT, Heathrow T3

I was promoted to Sous Chef, where I took on greater responsibility for kitchen operations and team supervision. This position allowed me to refine my leadership and management skills, including staff scheduling, training, and quality control. I worked closely with the Head Chef to plan menus, manage inventory, and ensure consistent execution during service. This experience strengthened my ability to lead under pressure, maintain high culinary standards, and support a cohesive, efficient kitchen team.

The Fat Duck Group/ Chef

03/2017 - 10/2021, London, Heathrow T2

I stepped up as a Chef Tournant, rotating through various kitchen sections including grill, sauté, larder, and pastry. This role strengthened my versatility, adaptability, and ability to maintain high standards under pressure. As I progressed, I became a more confident and dependable Chef de Partie, taking ownership of my section, mentoring junior staff, and contributing to smooth, high-volume service in a fast-paced kitchen environment.

Foodoo Bistrot/ Chef

03/2014 - 02/2017, Rome, Italy

Started as a Commis Chef supporting daily kitchen operations, including food prep, stock rotation, and maintaining hygiene standards. Quickly developed strong culinary skills, attention to detail, and teamwork, leading to a promotion to Chef de Partie. In this role, managed a designated section of the kitchen, and ensured consistency in dish quality

Education

IT Career Switch - Full Stack Web Dev

08/2024 - PRESENT, London, UK

Currently enrolled in a comprehensive online course designed to equip career changers with essential web development skills. The program provides hands-on learning with modern technologies, best practices, and real-world projects. It covers everything from foundational front-end languages to backend development, databases, and deployment—preparing me thoroughly for a successful transition into the web development industry.

E-Careers Cloud - Computing with AWS

02/2023 - 04/2024, London, UK

Completed an online course focused on Amazon Web Services (AWS), gaining foundational knowledge of cloud infrastructure, deployment, and management. The training covered key AWS services such as EC2, S3, and IAM, enhancing my understanding of scalable and secure cloud solutions relevant to modern web development and IT environments.

I.T.I.S. Enzo Ferrari - High School Diploma

09/2009 - 06/2013, Rome, Italy

Completed a high school diploma in Computer Science in Italy, Rome (equivalent to a UK Level 3 BTEC in IT)

—
