# Jose Arambula

# Graphic Artist/ Web Developer

PHONE	LOCATION	Social
424-308-7308	Las Vegas, Nevada	@cooktolearn linkedin.com/in/cooktolearn github.com/daimyo1

Porfolio: https://daimyo1.github.io/Portfolio1/

### **WORK EXPERIENCE**

#### S. R. Consulting (Graphic Artist)

Created visually captivating designs for print and digital platforms, adhering to brand guidelines and project requirements. Collaborated with clients and team members to ensure high standards of quality and detail using industry-standard design software.

June 2018 - February 2024

#### **Cut and Taste (Chef de Cuisine)**

Developed innovative menus for large-scale events and oversaw kitchen operations to ensure cleanliness and safety. Led a team of culinary professionals, fostering collaboration and excellence.

October 2022 - May 2024

#### **Little Fatty (Executive Chef)**

Directed the culinary vision and kitchen operations, creating menus reflecting bold flavors and creativity. Managed day-to-day operations, ensuring quality and consistency.

January 2020 - April 2022

#### **EDUCATIONAL HISTORY**

University of California, Berkeley Extension (2024) Full Stack Developer Certificate

University of Hawai'i, Maui (2009-2011)

**Associate of Applied Science, Culinary Arts** 

# **SKILLS**

Adobe Creative Suite
UI/UX Design
HTML/CSS
JavaScript
Git/GitHub
Problem-Solving
Time Management
Strategic Planning
Communication
Adaptability
Flexibility

## **ABOUT**

Growing up in a military family exposed me to diverse cultures, fostering a global perspective. My journey began with a culinary arts degree from UC Maui, followed by work at prestigious establishments like Four Seasons Resort Wailea and Mavro's in O'ahu. However, my passion for creativity led me to transition into graphic design and front-end development. Proficient in Adobe Creative Suite, UI/UX design, HTML, CSS, and JavaScript, I'm eager to tackle the dynamic challenges of the tech industry with the same dedication that drove my culinary career.