

XAVIER RAMON NICOLAU

Software & Product Developer + Gastronomy Specialist

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SUMMARY:

I am a software and product developer with a specialty in gastronomy. I combine solid experience in the development world with deep knowledge of the culinary sector. I started my career as a software engineer, and over time, I have successfully integrated this skill with my passion for gastronomy. This enables me to understand the needs of both developers and end-users.

I have held key roles in process development and optimization within companies, excelling in the creation of web, mobile, and cross-platform desktop applications that enhance operational efficiency and service quality. My career also includes hands-on experience in Michelin-starred kitchens and production kitchens for external events.

I enrich the functionality and value of the projects I am involved in through my multidisciplinary approach, providing a comprehensive vision and innovative solutions. When required, I can uniquely blend technology with gastronomy to meet specific project needs.

PROFESSIONAL SKILLS:

Software Development:

Languages: JavaScript, Python, MicroPython, HTML, CSS, SQL, PHP. Learning Rust.

Frameworks: Next, Expo, Flask, Astro, Tauri, React Native.

Product Development

Idea to product lifecycle management.
Technical advising in product innovation.
Design and deployment of tech solutions for culinary operations.

Project Management

End to end project design and deployment.
Process optimization and workflow management
Coordination of interdisciplinary teams for efficient project execution.

Gastronomy & Food Industry

Process development and optimization in culinary settings.
Experience in Michelin-starred and high-volume kitchens.
Production management for culinary events.

WORK EXPERIENCE:

Culinary Engineer

Remy Robotics, SPAIN - February 2023

- Design, development and deployment of a webapp to automate processes for quality control.
- Design and development of a cross-platform desktop application for oven calibration.
- Worked optimizing processes within the department's workflows.

Product Developer

BCC Innovation, SPAIN - April 2023 - February 2023

- Remodeled a discarded project and remade it in the form of a multi-device mobile app about inventory management for restaurants using voice assistance and TTS.
- Advised as a specialist in technology and gastronomy at various stages of the development process.
- Worked with a team of product developers on idea to final product transformation.

Production Cook

LABe Restaurant, SPAIN – September 2022 – March 2023

- Manage and organize the restaurant's production.
- Managed purchase orders and organize schedules and work orders.
- Supervised the production for events for external companies.

Cook

Restaurant Les Cols **, SPAIN – May 2022 – July 2022

LABe Restaurant, SPAIN – September 2021 – May 2022

Restaurant Dos Pebrots, SPAIN – June 2021 – July 2021

- Learned the working dynamics in restaurant kitchens and michelin star kitchens.
- Worked in open kitchens facing the public and learned how to handle customers.
- Understood the day-to-day needs of high demand kitchens with high staffing levels.

IT Manager

Torresta S.L, SPAIN – August 2015 – March 2020

- Supervised all technological aspects of the company, including websites, internal applications, SEO, and integration with machinery or hardware.
- Integration of different OTA's with the company's booking engine.

Full-Stack Developer & SEO Specialists

Freelance, SPAIN – September 2014 – June 2016

- Developed websites and web applications for companies and individuals.
- Managed the SEO of several of the projects developed during the two years i was a freelance.
- Learned how to find and manage clients and the necessary skills to manage work problems.

Junior Front-End Developer

IWebYou, SPAIN – February 2012 – August 2014

- Development of web pages and customized applications for companies.
- Worked alongside a design team.
- After 8 months, I lead a small team of 3 developers.

EDUCATION:

Bachelor's Degree in Gastronomy and Culinary Arts – September 2020 – June 2024

Basque Culinary Center, Donostia-San Sebastián, SPAIN

Bachelor's Degree in Computer Engineering – September 2008 – August 2014

La Salle Ramon Llull, Barcelona, SPAIN

OTHER SKILLS:

Languages

Native level in Spanish and Catalan.

High level in English.

Electronics and Microprocessors

Advanced knowledge of electronics and circuits.

Experience with soldering and pcb boards.

Experience prototyping with development boards like Raspberry Pi and Raspberry Pi Pico.

3D Design

Precision design with Onshape and Blender.

Experience designing, modeling and printing on FDA and resin printers.

Search Engine Optimization (SEO)

Proficient in website optimization for enhanced search rankings.

Experienced in integrating SEO best practices across various platforms.