

RAMMUEL LAVARRO | UX/Product Designer

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PROFILE

End-to-end UX designer skilled in crafting user-centered web and mobile applications, complemented by extensive senior management experience. Committed to improving functionality and supporting business objectives through thoughtful design solutions.

SKILLS & TOOLS

UX Design Thinking, Prototyping, Web and Mobile Application Design, Responsive Design, Problem-Solving, Project & Team Management, Design Tools (Figma, Dovetail, Framer, Origami)

EDUCATION & TRAINING

- **Diploma in User Experience Design** | BrainStation, 2023
- **Product Management Certificate** | BrainStation, 2023

PROJECTS

- **JUNO** | [I Took On The Financial World and Found People A Friend Instead](#). Mobile app.
- **Spotify for Podcasters** | [How My Team Helped Podcasters Grow Their Business By Learning To Listen To Themselves](#). Mobile App. Role: Research, Wireframes, and Prototypes.
- **GoodFood** | [Making A Search Less Painful For People in Pain](#). Mobile web app.

WORK EXPERIENCE

Culinary Program Director | City & Country School, 08/2015 - 12/2022

Independent NYC pre-school and elementary school with a yearly revenue over \$22 million.

- Led a program providing high-quality meals to 200 clients, achieving 100% customer satisfaction.
- Implemented industry leading QA practices, enhancing production efficiency twofold.
- Fostered collaboration, elevating presentation standards and enhancing customer experience through improved teamwork and communication.
- Demonstrated cross-functional leadership in menu planning, resource allocation, and training.

Chef de Partie | Rose Bakery/Comme des Garçons, 07/2014 - 08/2015

Global multi-brand Japanese fashion label with revenues of over \$320 million.

- Managed inventory, reducing weekly food waste by 50%.
- Maintained recipe consistency, ensuring exceptional dining experiences.
- Crafted seasonal and daily menus, driving an increase in customer satisfaction.

Assistant Kitchen Manager | Rodeph Sholom School, 09/2011 - 06/2014

An N-8 Independent Day School with a budget of \$17M, staff of 184 employees, and 711 students.

- Oversaw operations across two locations, serving 400+ clients daily.
- Maintained sanitation standards, ensuring a safe culinary environment.
- Utilized client feedback to drive continuous improvements in meal quality.