


Umesh Maharjan

MA, Web Design & Content Planning

I am aware about my strengths and weakness and I consciously work on developing and displaying a positive attitude. I am good at interacting with the people I work with and I am open to seek new experiences in life.

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 www.wumes.co.uk

WORK EXPERIENCE

Peepal

Graphic Designer & Digital Marketer

11/2023 - Present

- Design visually appealing graphics for diverse projects.
- Manage social media channels, curating engaging content and fostering community interaction.
- Manage end-to-end printing design projects to deliver high-quality materials.
- Maintain and update the website to ensure a seamless and visually appealing online presence.

Cache Solution Pvt. Ltd.

Front-End Developer - Intern

02/2019 - 05/2019

- Created an admin panel page for e-commerce website using PHP.
- Server-side programming, connecting MySQL Database to a website using PHP.

Enepsters Nepal

Graphic Designer & Videographer - Part-time

2018 - 2021

- Created Posters using Adobe Illustrator for a web content.
- Shot videos and edited the content using Adobe Premier Pro.

EDUCATION

MA, Web Design & Content Planning

University of Greenwich

2021 - 2023

BSc. (Hons) Computing

London Metropolitan University

2016 - 2019

Upper Second Class Honours

High School Education

NCCS Higher Secondary School

2014 - 2016

SLC

Little Angels' School

2014

TECHNICAL SKILLS

Hardware

Assembly, Disassembly, Maintenance, Peripherals, Drivers, Troubleshooting

Software

Microsoft Office, Sublime Text, Xampp, Oracle, Adive Premier Pro, Adobe Photoshop, Adobe XD, Adobe Illustrator

Operating Systems

High-Level of experience with Microsoft Windows 10 and basic experience with UNIX.

Database

Oracle 11g Release 2

Programming Languages

HTML, CSS, JavaScript, Java, XML, PHP

GENERAL SKILLS

Communication

Adaptability

Teamwork

Computer Profeciency

Problem Solving

INTERESTS

 Photography

 Travelling

 Video Games

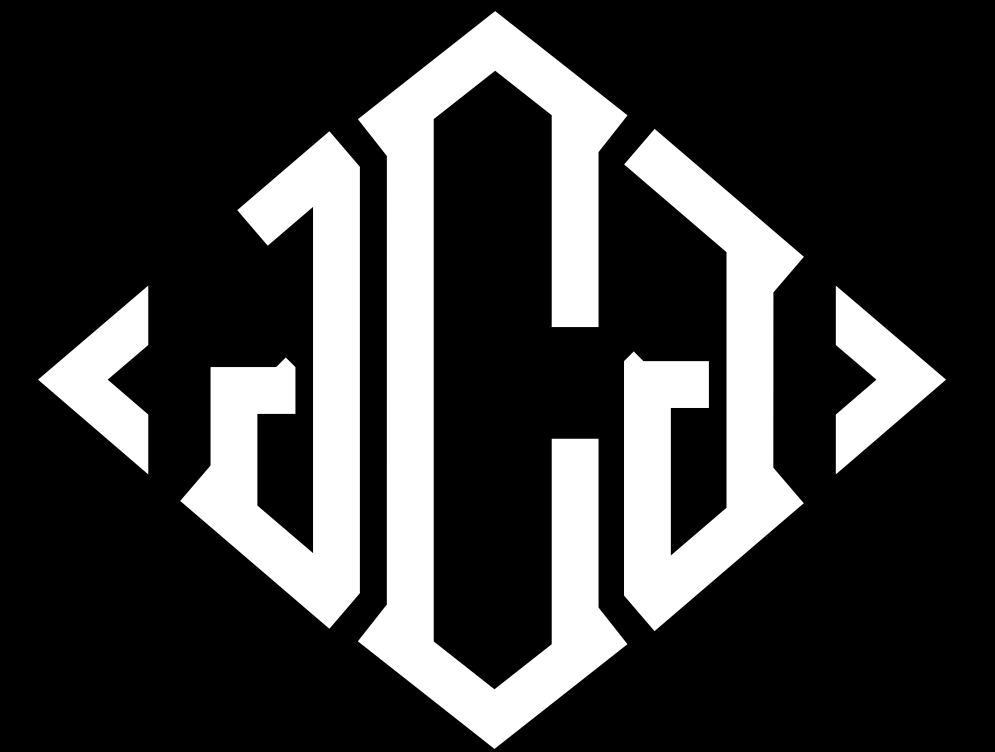
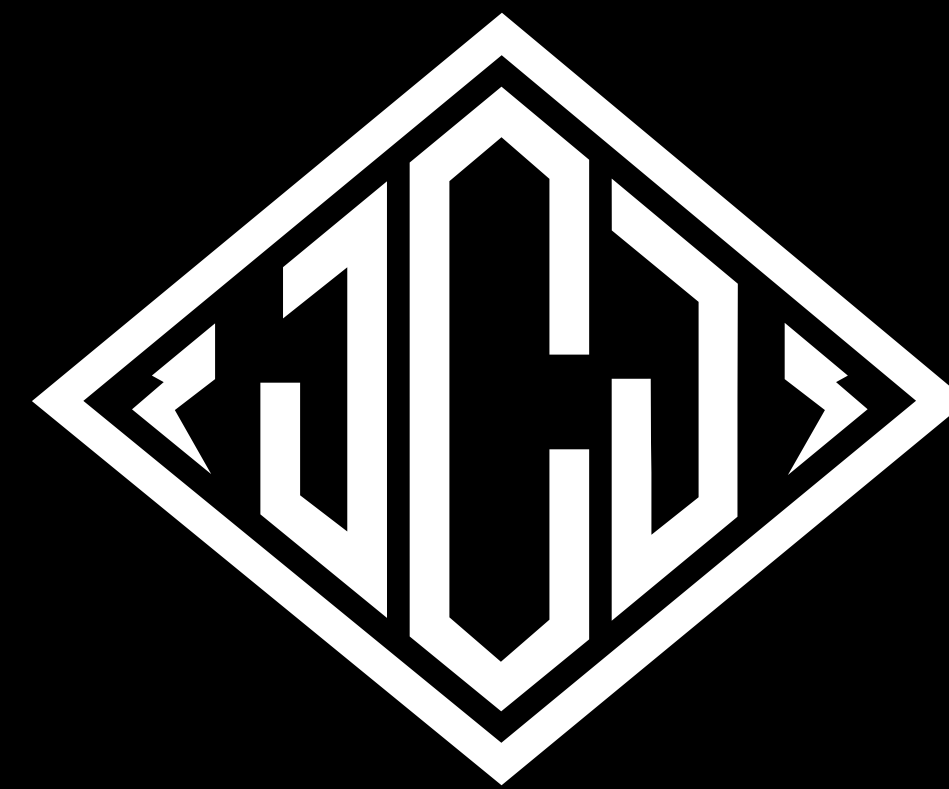
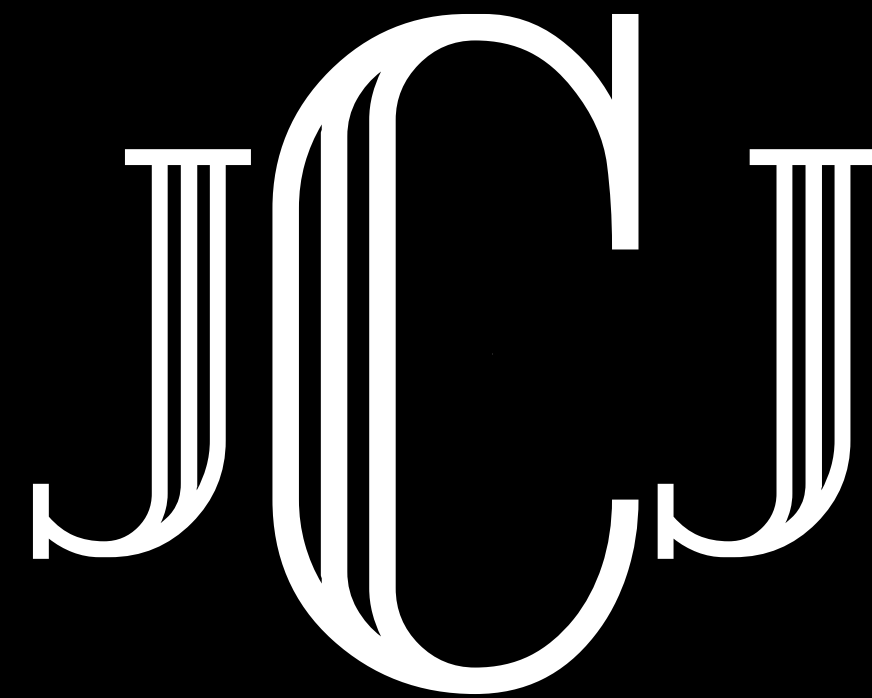
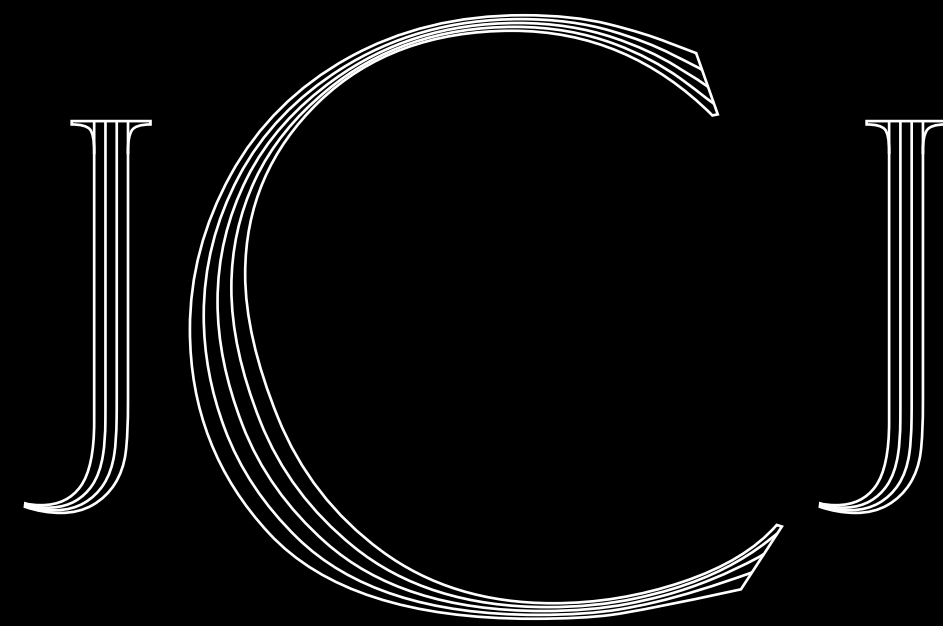
 Music

 Sports

Logo Designs

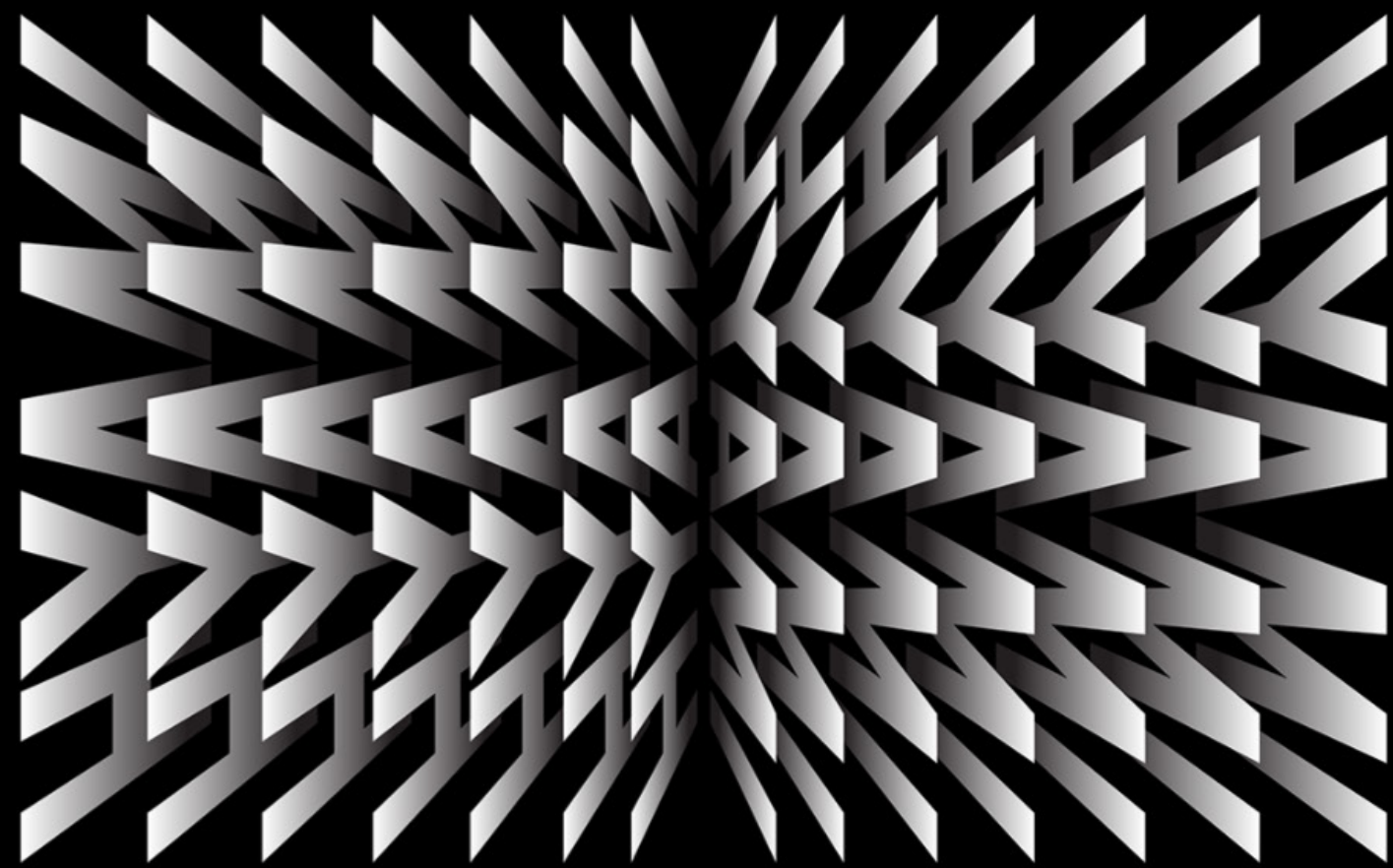


Monogram Logo Designs

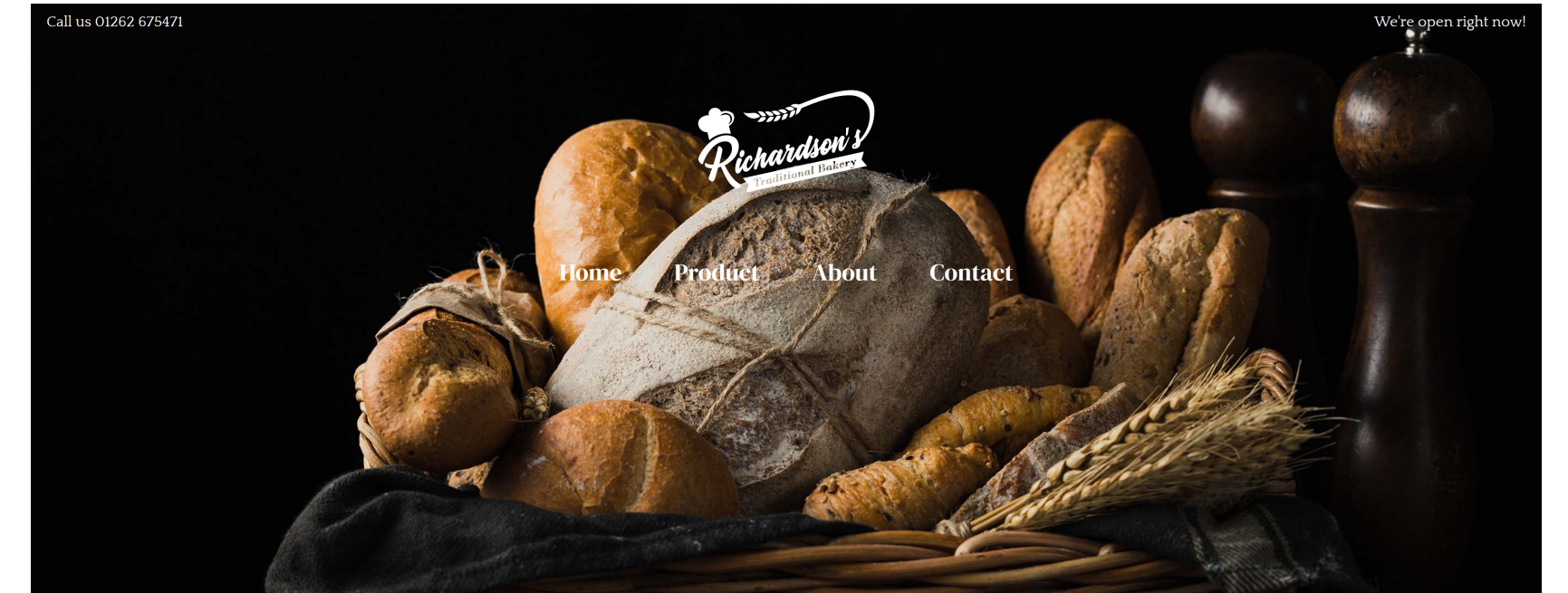
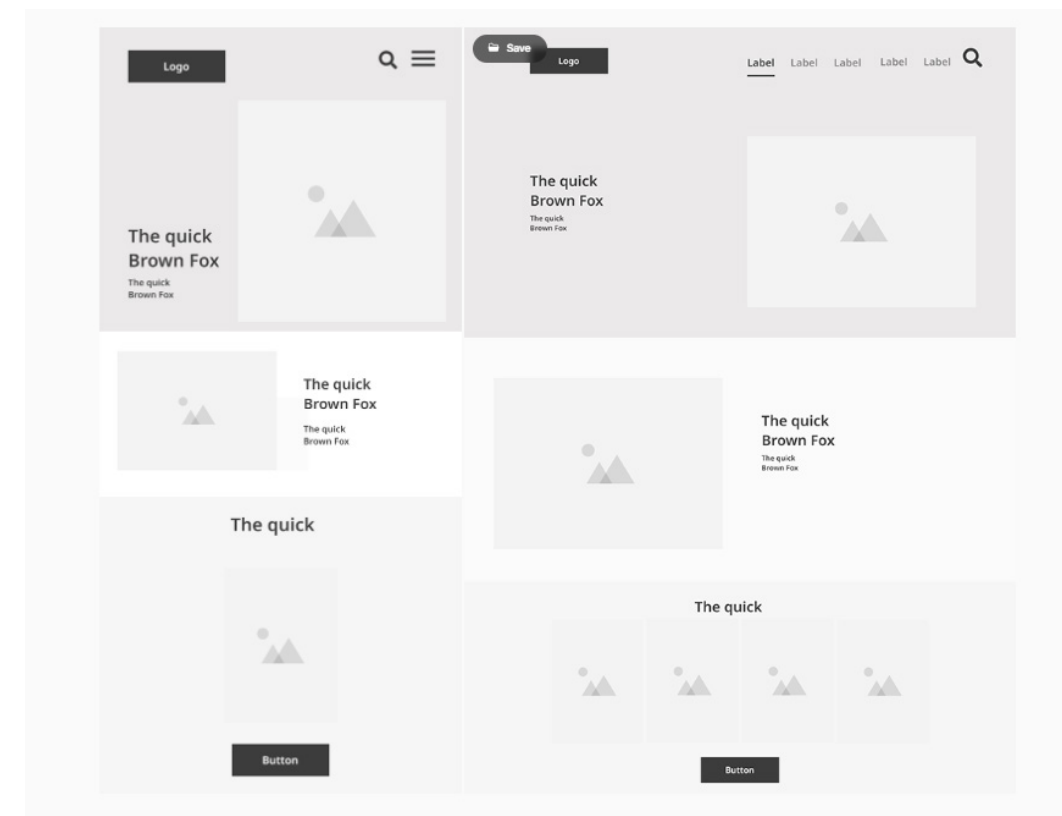
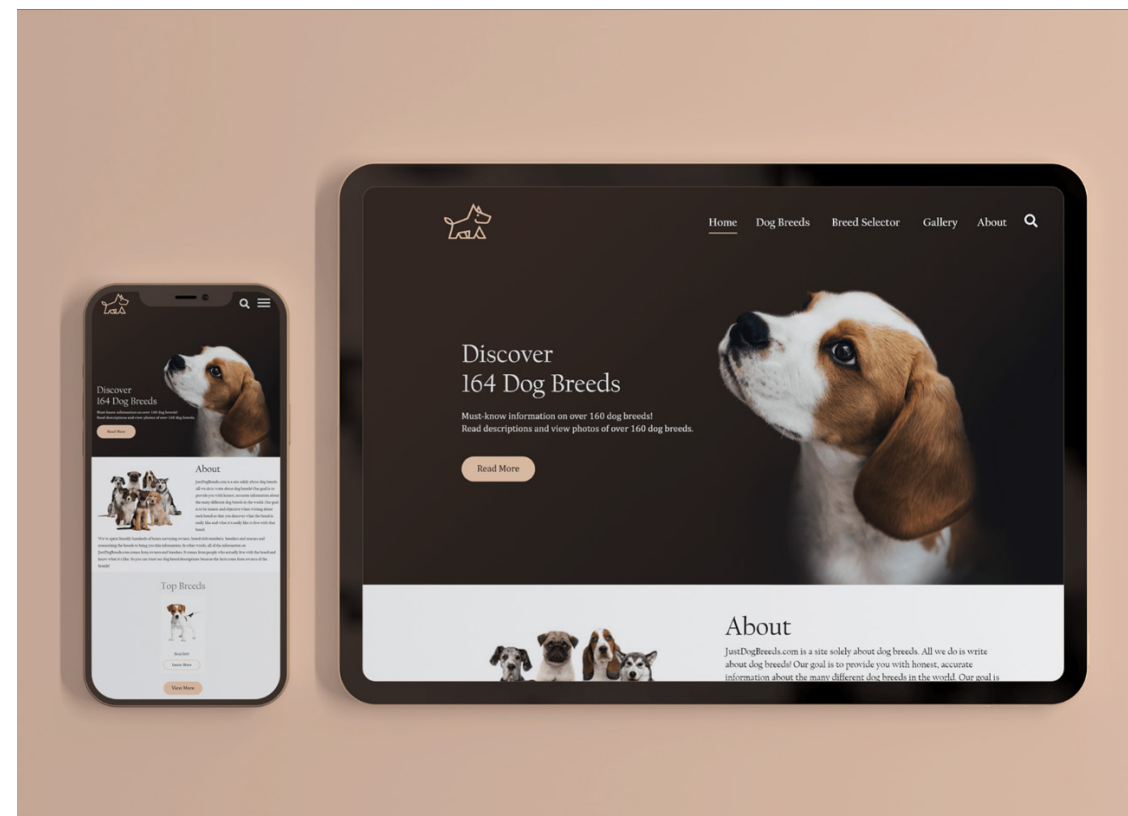
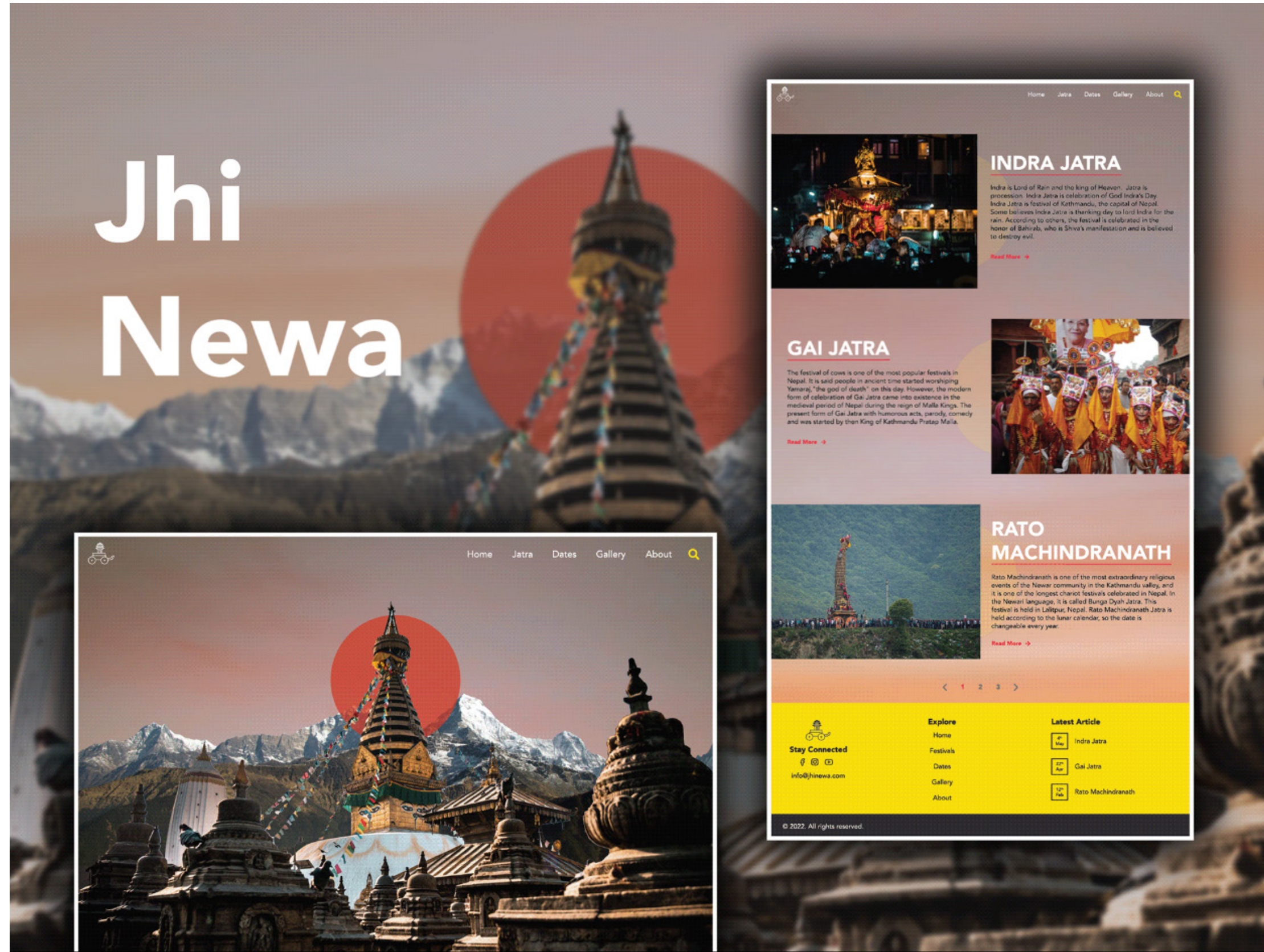




Designs & Mockups



Web Design



Our Passion

We believe in making good bread. As we've grown, so has our product and our community, yet our values have stayed the same. We take the time to make our bread, pastries, cakes and other bakery items the way we've always done it - with care, by hand, and according to the season - so that we don't have to compromise on what we eat, whether we're on the go.

In our bakeries, everyone is welcome. We believe in the power of community, in assisting those in our community, and in living as sustainably as possible. We insist on the finest ingredients and support small businesses wherever possible, and while we are constantly innovating, our baking is based on time-honored techniques and our decades-old starters. Nothing beats a freshly baked, lovingly crafted loaf of bread.

We bake by hand with natural ingredients, and despite the fact that we are ordinary people, we want to create extraordinary things. We want to do our part to restore humanity to the food world and to local communities. We can't think of anything more satisfying than baking bread for ourselves and others.



About our product

Our classic treats are made fresh daily by our in-house bakers using only the finest ingredients. Come see us for delectable, sentimental sweets and a welcoming, old-fashioned neighbourhood atmosphere.

If you can't spell it, we don't bake with it. We don't use any mixes, artificial preservatives, or shortening in our products, just like our grandmothers. We bake everything from scratch, using only the best ingredients.

Handcrafted



Natural



Unique



Site Map

Home
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Contact Us

Market Pl, Bridlington
YO16 4QL
info@richardsons.co.uk
Tel : 01262 675471

Opening Days

Monday	08:00 am - 08:30 pm
Tuesday	08:00 am - 08:30 pm
Wednesday	08:00 am - 08:30 pm
Thursday	08:00 am - 08:30 pm
Friday	08:00 am - 08:30 pm
Saturday	08:00 am - 04:00 pm
Sunday	08:00 am - 04:00 pm



Photography





KASAKA

