

PERSONAL BACKGROUND

As a lover of various genres of games, I did chose a career path in game development to share the joy and entertainment that video games brought me as a child with both older and newer generations.

I enjoy being a bit quirky, and love being part of a development team where I can share ideas and methods.

TECHNICAL SKILLS

C#

Roblox studio

Jira Unity development Miro

Slack

Google Office Suite

Unreal engine

Data Driven design

- Figma
- * Basic 3D modelling
- * Adobe Suite

SOFT SKILLS

- · Strong problem solving instinct
- System Design
- Team leadership
- Level Design
- Proficiency on design docs
- Client Communication
- Scrum method
- Pragmatic mind
- Ability to work as part of a team
- Passion for games of every genre
- Knowledge of gaming trends

GET IN TOUCH WITH ME

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MASSIMO MEZZALIRA

Game Designer

WORK EXPERIENCE

The Gang Sweden

- Game Designer | September 2023 present
 - Expertise in designing and developing successful experiences in leadership and similar roles.
- Junior Game Designer | May 2022 August 2023
- Intern Game Designer | November 2021 May 2022

As a Intern designer, learn and implement the pipeline for Roblox game development.

Food Delivery

Foodracer | September 2019-August 2020

Delivering hot and cold food in Cittadella (PD), Italy.

Herb Restaurant

Cook may 2017-September 2017 Working in a Dynamic Kitchen Brigade

PREVIOUS EDUCATION

Playgroundsquad

Game Design Degree 2020-2022 Opportunities to learn game design, work on three game projects lasting two months each, and collaborate with future industry professionals.

Bigrock, Institute of magic technologies

Degree in VR and Game Development Experience includes understanding of the basic pipeline concept, one month of work on a VR game project, and delivering a VR experience for LUXOTTICA.

IPSSEO Maffioli

Cookdiploma, graduated in 2018

Experience in professional cooking, including cooking and serving dishes at a high level, and completion of internships in various restaurants.