

Angelo Yelda

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Professional Summary

Passionate and detail-oriented Mobile Applications Development student at St. Clair College, pursuing hands-on experience in full-stack software engineering. Skilled in front-end and back-end technologies including JavaScript, HTML, CSS, and Python. Eager to contribute to Dynata's innovative projects while expanding technical expertise through real-world collaboration, problem-solving, and clean code practices.

Technical Skills

- **Languages:** JavaScript, Python, Java, HTML, CSS, SQL
- **Frameworks/Libraries:** Angular, jQuery
- **Tools:** Git, GitHub, VS Code, Node.js, Vim
- **Concepts:** REST APIs, responsive design, UI/UX fundamentals, software testing

Projects

Personal Website (HTML, CSS, JavaScript) – Designed and deployed a responsive personal website to showcase projects, hobbies and technical skills.

Solar Clicker (JavaFX) – Collaborated on a cookie-clicker-style incremental game built with JavaFX. Implemented core gameplay logic, user interface components, and state management features.

Professional Skills

- Fast learner and adaptable in dynamic team environments
- Detail-oriented multitasker with strong problem-solving mindset
- Calm under pressure and focused on maintaining quality and consistency

Education

St. Clair College – Windsor, Ontario
Diploma, Mobile Applications Development | 2024 – 2027

Experience

Line Cook, — **Big Time Entertainment**, April 2024 – July 2025

- Operated and maintained fryer, flat top, and sauté stations while preparing a variety of entrées and sauces.
- Monitored inventory levels and coordinated restocking to maintain efficient kitchen flow

Kitchen Supervisor, — Fionn MacCool's, July 2022 - January 2024

- Trained and mentored new team members, emphasizing efficiency, consistency, and quality control.
- Managed daily operations, ensuring smooth collaboration and meeting performance standards under pressure.
- Maintained detailed logs and implemented process improvements — habits directly transferable to software documentation and QA.

Line Cook, — On a Roll Sushi and Sliders, August 2018 - June 2022

- Managed fryer and grill stations, ensuring consistent food quality and timely service.
- Oversaw inventory and restocking needs to support daily operations.
- Created two topping-and-sauce combinations adopted into the menu, showcasing creativity and initiative.

Line Cook, — The Keg Steakhouse + Bar, November 2017 - 2018

- Operated appetizer station and maintained high standards of food preparation and hygiene.
- Performed opening and closing duties to ensure kitchen readiness and compliance with procedures.

Line Cook/Dishwasher, — Kelsey's Original Roadhouse, September 2015 – 2018

- Trained across multiple stations to provide flexible support in a fast-paced environment.
- Maintained cleanliness and organization while ensuring efficient service during peak hours.

Certifications

SafeCheck Food Safety Certification — March 2023 (Expires: March 2028)

CannSell Certification — May 2022

References

Michael Zhao Cell: 519-980-0390	<i>Kitchen Supervisor</i>	Windsor, ON
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Paul Jerome Cell: 519-564-7337	<i>Kitchen Manager</i>	Windsor, ON
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Liz Wilson Cell: 226-280-5401	<i>Kitchen Manager</i>	Windsor, ON
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