

CALVIN HUNTER

(650) 281 - 7818 | calvinhunter03@gmail.com

Education

University Of California, Santa Cruz

Bachelor of Science, Computer Science: Game Design June 2025, Summa Cum Laude

Selected Coursework: Foundations of Game Design (Fall 2023), Game Systems (Spring 2025), Game Development Patterns (Fall 2024), Game AI (Summer 2024), Game Technologies (Fall 2024), Rapid Prototyping (Fall 2024), UI & UX Design (Winter 2025) Creative Coding (Winter 2025), Game Production Studio (Spring 2025)

SKILLS

Programming/Scripting Languages: C++, C#, Java, Javascript, Python, HTML, CSS, TypeScript, Git

Professional Experience

Volleyball Official

September 2022 - Current

Professional Association of Volleyball Officials., San Mateo, CA

- Officiate volleyball matches by accurately signaling in/out calls, ensuring adherence to game rules and maintaining fair play.
- Collaborate with referees and officials in a professional environment to resolve disputes and maintain the flow of the game during high-pressure situations.
- Remain focused and attentive throughout matches to ensure consistent and unbiased decision-making in fast-paced environments.

Take out / Cashier

February 2022 - September 2023

Bj's Restaurant & Brewhouse, San Mateo, CA

- Efficiently processed cash, credit card, and mobile payments for takeout orders, ensuring accurate transactions and proper handling of customer payments.
- Managed high volumes of takeout orders, including phone, online, and in-person orders, while maintaining a fast and friendly service experience.
- Ensured all orders were correctly packaged and ready for pickup, coordinating with kitchen staff to guarantee order accuracy and timely preparation.

Server / Waiter

March 2021 - November 2022

California Pizza Kitchen, San Mateo, CA

- Processed cash and credit card transactions efficiently, ensuring accurate payments and timely issuance of change.
- Delivered exceptional customer service by greeting guests, taking orders, and addressing inquiries to ensure a positive dining experience.
- Maintained a clean and organized work station, coordinated with kitchen staff for order accuracy, and restocked supplies as needed.