

Carter Irish

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OBJECTIVE

Seeking software programming and engineering co-op/internships using C#, C++, or Java. Available Summer 2025

EDUCATION AND AWARDS

Rochester Institute of Technology

Rochester, NY

Golisano College of Computing and Information Sciences

Bachelor of Science, Game Design and Development

Anticipated May 2026

- GPA 3.5
- Awarded Dean's List Spring 2024, Fall 2025, Spring 2025

Relevant Coursework: Game Development & Algorithmic Problem Solving, 3D & 2D Animation and Asset Production, Real-Time Simulations and Games, Web Application Development, Level Design, Interactive Media Development

Vermont Technical College

Williston, VT

Courses in Software Engineering

May 2023

- Java Programming
- Python Programming
- Android App Development

SKILLS

Technical Skills: Git, Visual Studio, Unity

Programming Languages: C#, C++, Java, HTML, CSS, JavaScript

Operating Systems: Windows, MacOS

PROJECTS

You've Been Audited (Academic Project)

Feb 2024 - Apr 2024

- Developed a top-down tower defense game using C# in Visual Studio, including gameplay mechanics, character controls, and level design
- Led a team of 4 in designing and implementing a combat system resulting in a playable demo
- Programmed and implemented core UI elements and dynamic scaling for devices that allowed for fluid gameplay on varying display sizes
- Communicated among peers and professors to resolve bugs and improve designs

Restaurant Review Tracker

Apr 2023 - May 2023

- Developed a restaurant review app utilizing Java and the Google Maps API in Android Studio
- Programmed data persistence into app to retain previous reviews and map markers

Portfolio Website

Apr 2023 - Present

- Designed User Interface and website structure
- Coded HTML, CSS & Javascript into a dynamic website experience in Visual Studio Code

EXPERIENCE

Vermont Lake Monsters

Burlington, VT

Cook

May 2024- Aug 2025

- Trained kitchen staff to perform various preparation tasks under pressure.
- Managed kitchen personnel and supervised related culinary activity.
- Maintained a clean and sanitary workspace, ensuring compliance with health and safety regulations.