

Cecilio Samuel Navarro

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Skills

Technical: C/C++, HTML, CSS, Kotlin, Android Studio, Git, Premiere Pro, Lightroom

Language: English, Spanish, French

Education

CALIFORNIA STATE UNIVERSITY, BAKERSFIELD

Bakersfield, CA

B.S., Computer Science. Cum Laude

May 2024

Relevant Coursework: Software Engineering, Operating Systems, Artificial Intelligence, Database Systems, Computer Networks, Algorithm Analysis, Computer Architecture, Distributed and Parallel Computation.

ARVIN HIGH SCHOOL

Arvin, CA

Honor Roll, GPA: 4.375

June 2020

Awards: Biliteracy Seal, Golden State Seal of Merit, CSF

Projects

MOTIF

Mobile App - School Project

- Designed UI/UX and implemented an app that tracks music student's progress.
- Directed a team, ensuring production of the app fell within a 14-week time frame.
- Devised and implemented an algorithm that transposes music notes to all 12 keys.

TRADESPACE

Database

- Collaboratively developed an online platform for the exchange of books.
- Created an analytics tab and report of vital metrics that gave information on listings and prices.
- Utilized MariaDB to design CRUD operations for data handling.
- Used relational database modeling for Tradespace's data architecture.

SLEEPTRAIL

Online Shop Development

- Launched and managed an online storefront, with buyers in Australia.
- Marketed and designed ad creatives for use in Facebook paid ad campaigns.
- Coordinated with suppliers in China to arrange shipment of products to customers.

Experience

CHICK-FIL-A

Bakersfield, CA

Team Member

June 2023 – Present

- Served over 80+ customers daily, handling guest interactions, conflict-resolution, to fulfill orders accurately.
- Furthered Chick-fil-A's values through hospitality and maintaining a welcoming pleasant demeanor, establishing and maintaining rapport with repeat guests.
- Completed food orders accurately within 2-4 minutes by collaborating with team members in different roles, using customer service training, and maintaining food safety.