

# EDDIE BRAZIER

## GAME DEVELOPER

✉ ecb9413@rit.edu



<https://eddiebrazier.github.io/>

☎ 203-280-3979

🐦 EddieBrazier2



<https://www.linkedin.com/in/eddie-brazier/>

📍 EddieBrazier

## Skills

### PROGRAMMING

C++

C#

HTML

CSS

JavaScript

### SOFTWARE

Visual Studio 2019

Visual Studio Code

Unity Engine

Unreal Engine

Github

FMOD Designer

## Activities

RIT Game Dev Club Feb. 2020

Event Coordinator to Current

- Help organize events such as weekly presentations, weekly game nights, and game jams.

Seeking a software development co-op using skills in C#, C++, Unity, and JavaScript. Available from May 2021.

## Education

Rochester Institute of Technology Aug. 2018 to Current  
Bachelor of Science Game Design and Development 2022

### Related Courses

- Game Design and Algorithmic Problem Solving II (C#)
- Rich Media (HTML/CSS)
- Game Design and Development 2(Unity)

## Awards

Golisano College of Computing and Information Sciences Fall 2020  
RIT Dean's List  
Named to RIT Dean's List Fall 2018 - Fall 2020

## Projects

Dream(s): A Subconscious Collection Dec. 2020 to Dec. 2020

- Worked solo for a game jam to create an atmospheric exploration game based around the theme of "Dreams"
- Working in Unity, I constructed environments and objects using simple primitives to create a dreamlike atmosphere
- "Best Theme" winner of RIT Game Dev Club's Game PaJAMa Party

The A-Maze-ing Marionette (Personal Project) Nov. 2019 to Nov. 2019

- Worked in a team of 5 to make a physics-based exploration game
- Applied model textures to give the game a "supernatural puppet theater" mood
- Designed and coded traps for the player to maneuver
- Implemented lighting that amplified the theater theming
- "Best Design" winner of RIT Game Dev Club's Day of the Dead Jam

## Employment

RITz Sports Zone Rochester Institute of Technology  
Student Manager Fall 2018 to Current

- Prepare food across multiple stations to serve customers
- Manage student employees to effectively serve customers, keep stations clean, and properly close them to ensure customer satisfaction and adhere to food safety standards