GEORGE TRAKAS

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Objective

To gain knowledge and experience from an Entry-level/internship position in a leading business organization where I can contribute with the technical and business skills I have achieved;

Technical Skills

Languages:	C, C++, Java
Databases:	MySQL, Oracle, DB2, MongoDB, Postgres
Development:	HTML5, CSS3, Angular 2, React, JavaScript, Express, jQuery, Nodejs,React, Handlebars, Bootstrap4, MDBootstrap, DOM, Lodash, Moment, Knockout
Software:	Visual Studio 2017, Visual code, eclipse java, Borland, sqldeveloper, System i navigator, oracle database, MS office
Operating Systems:	Windows, Linux, AS/400

Technical Projects

Banking Account Program

- Coded and implanted a program that displays a Banking and Savings Account before and after a deposit and withdraw amount using C++ on Visual Studio 2017
- Used concepts such as Abstract and base classes, polymorphism and modular programming

Company Editing Website

- Designed, coded and implemented a Company editing Web-app on Heroku using

Node.js, bcryptjs, MongoDB, handlebars,

express.js, body-parser and client-sessions

- Used concepts such as promises, CRUD, JSON and DOM to create a back-end application

Education

Computer Programming and analysis Diploma

September 2017 – June 2019

- Graduated in the Summer of 2019.
- Cumulative GPA: 3.0/4.0

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Experience

Line Cook, Harbour on Firkin

Toronto, Ontario – Oct 2017 – Present

Accountable for opening or closing the line, making specials, placing orders for food, utilizing labor dollars for productivity, supervising on the shift and cleaning procedures. This is a temporary position until I graduate or find a job placement.

Kitchen Manager, Lone Star Texas Grill
Toronto, Ontario - Nov 2008 - Aug 2017
My responsibilities included making schedules, inventory, ordering food and kitchen supplies, creating station checklists and being responsible for 15 to 20 employees.

Accomplishments

- Consistent food cost kept under budget
- consistent labor cost that was also kept under budget
- Able to understand the P & L (Price and Labor Report)
- controlled scheduling and familiar with inventory
- Won best restaurant for profiting 250,000 dollars as part of the Lone Star Group of Companies in 2016

References

Available upon request