366-148 The East Mall, Toronto, Ontario, M9B6C6 |416-317-9737[|gtrakas1@myseneca.ca](mailto:|gtrakas1@myseneca.ca)

**Objective**

To gain knowledge and experience from a Coop 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, Handlebars, Bootstrap, 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**

2017 – Present Seneca College, Toronto

* Currently in the 4th semester. Set to graduate in the spring or summer of 2019.
* Cumulative GPA: 3.1/4.0

**Experience**

**Line Cook, Harbour on Firkin**

Toronto, Ontario – Oct 2017 – Present

Accountable for opening or closing the line, making specials, supervising on the shift and cleaning procedures. This is a temporary position until I graduate or find a job placement in Coop.

# Kitchen Manager, Lone Star Texas Grill

## Toronto, Ontario - Nov 2008 - Aug 2017

My responsibilities included making schedules, inventory, 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

# Kitchen Supervisor, Kelsey’s

## Toronto, Ontario — 2002-2008

Learned how to work in the kitchen as a line cook. I began as a fryer cook and then made my way up to kitchen supervisor. My responsibilities were opening and or closing the line, inventory and food ordering.

### Accomplishments

* Learned how to open and close the kitchen
* Multi tasked by working 2 or more stations at once
* Some floor experiences
* Promoted to supervisor/assistant kitchen manager

**References**

Available upon request