Hoang Truong Pham

Mobile Application Developer

Hard-working, efficient, task-driven student looking for an internship. Proficient in database development, writing and testing code, detecting and solving issues.

hoangtruongpham73@gmail.com

Montreal, QC, Canada

in linkedin.com/in/hoang-truong-pham

. (514) 660-2820

HoangTruongSoftDev.github.io

github.com/HoangTruongSoftDev

EDUCATION

Computer Science (Programming) LaSalle College

08/2021 - Present

Courses

- Android Mobile Application
- Algorithms and Programming
- Object-Oriented Programming
- Data Structure
- Scripting Language (Python)

Montreal, QC

- IOS Mobile Application
- Web Client-Server Development
- Information System Analysis
- Multi-tier Application Development

PERSONAL PROJECTS

Resto Inventory Clerk (Android) (09/2023 - 02/2024)

- HoangTruongSoftDev/Resto_Inventory_Clerk_Android
- Resto Inventory Clerk is an Android app for restaurant inventory management with role-based access. It is developed by MVC model, Java, Android Studio, and Firebase for real-time database integration.

French Conjure (Swift) (09/2023 - 02/2024)

- HoangTruongSoftDev/French_Conjure_Swift
- The "French Conjure" iOS app is designed to help users easily learn and practice French verb conjugations. It is developed in Swift using Xcode, API, Object-Oriented Programming, Delegate patterns, Protocols, and Table View Concepts.

Iphone Clock Replica (09/2023 - 02/2024)

- HoangTruongSoftDev/Iphone_Clock_Rep_Swift
- A simple Iphone clock app is developed with Xcode and Swift. This app is simply used to create alarm clocks and manage their config

SKILLS



CERTIFICATES

DEC in Computer Science (08/2021 - Present)
Lasalle College

High School Diploma (08/2019 - 05/2021)

Tan Phu High School - Vietnam

LANGUAGES

French

English

Elementary Proficiency

Native or Bilingual Proficiency

Vietnamese

Native or Bilingual Proficiency

INTERESTS

Coding

Sudoku

Chess

Rubik

WORK EXPERIENCE

Restaurant Chef

Jiao Dim Sum Bar

Montreal, QC

399 Notre-Dame St W, Montreal, Quebec H2Y 1V2

Achievements/Tasks

06/2023 - Present

- Mastering various cooking techniques, including grilling, roasting, sautéing, baking, and frying
- Effective communication with kitchen staff, waitstaff, and management to ensure smooth operations.
- Maintaining a well-organized kitchen, including proper storage of ingredients and equipment.