‍William W. Tennis II

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Education

**BACHELOR OF SCIENCE, SOFTWARE ENGINEERING | 2015-PRESENT | UNIVERSITY OF WEST FLORIDA**

* Current Cumulative GPA: 3.67
* Scheduled to graduate in December of 2017

Bachelor of Communication arts | december 2014 | university of west florida

* Cumulative GPA at Graduation: 3.71
* Graduated with Honors
* Major: Telecommunications and Film
* Minor: Visual and Fine Arts.

Mathematics and Physics Education

* Received an A in Calculus 1, 2 and University Physics with Calculus
* Currently enrolled in Mathematical Statistics with an ‘A’ average

Programming Experience

* Participated in team projects for Hackathons: UWF’s “Codefest” 2016, 3rd place in 2017, and “Press Start” 2016
* Experience with IDE’s such as VIM, NetBeans, MonoDevelop, Visual Studio, XCode, and Eclipse
* Experience with Git for source control including resolving merge conflicts
* Data Structures, Binary Logic, and Discrete Structures, and Object Oriented Design Patterns
* Some experience with Linux/Unix SSH server
* Java, C, C#, Swift, Python, SQL

Team Production Experience

Studio Production – Production and Design

* Served as Technical Director for 8 of the 10 “Argo News” shows that were produced during the Fall 2014 semester.
* Served as Co-Producer for 2 of the 10 “Argo News” shows that were produced during Fall 2014 semester.
* Produced the 2014 “Argo News” intro and outro with credits and live action shots.
* Designed and implemented the Alpha-channel graphic background for use during the “Argo News” production.
* Full episodes of “Argo News” can be found at www.youtube.com/uwfargonewschannel (Fall 2014).

Past Work Experience

Real Estate Sales Associate | Howton realty | 2005-2010

* Successfully worked with many corporate sellers i.e. Bank of America, Deutche Bank, Wachovia.
* Required strong customer service and communication skills.
* Over $10,000,000 in total gross sales.

Seus Chef | Bay CafE | 2000-2007

* Started as a Dishwasher at $7/hr and left as a Sous Chef at $15/hr.
* Required strong teamwork in a high-pressure environment.