

Projects	Lifeware Reverse Engineering <ul style="list-style-type: none">• Created a utensil for people with parkinson's disease to be able to use• Stabilized their hand movements and tremors with an updated gyroscope directly inside the utensil• Reverse engineered the current lifeware utensil to include more utensils other than just spoons and upgraded the stability Personal Website <ul style="list-style-type: none">• Created a website using HTML, Css styling and Javascript• Displays personal projects, information about me, and links to all my social networks as well as my github. Automated File Organizer <ul style="list-style-type: none">• A python script that automatically organizes large amounts of files in a folder that are out of order
Education	Ryerson University <i>Toronto, ON</i> Bachelor of Computer Engineering <i>September 2016 – Present</i>
Skills	Languages: Java, C, Python, C++, HTML, JavaScript Web Development Machine Learning Operating Systems: Windows, Mac OSX, Linux OS, Android, iPhone iOS Circuit Analysis: AC, DC, Integrated IDE: Netbeans, Eclipse, IntelliJ, Atom, Anaconda Initiative and problem solving abilities Communication and interpersonal skills
Experience	<div><div>Shift Manager <i>March 2014 – August 2016</i> McDonald's <i>St. Catharines, ON</i></div><ul style="list-style-type: none">• Supervise team members and the kitchen in order to ensure quality and service• Investigate and resolve customer complaints to food service and quality• Set up the next manager and crew for success on their shift• Maintain inventory and ensure adequate stock</div> <div><div>Crew Manager <i>May – September 2017</i> Student Works Painting <i>St. Catharines, ON</i></div><ul style="list-style-type: none">• Organized paint crew and supplies to ensure efficiency and productivity• Communicated with clients to produce the highest quality that is expected• Renovated outdoors and indoors to increase the aesthetic aspect of homes</div> <div><div>Event Server <i>May 2018</i> Ravine Vineyard <i>Niagara on the Lake, ON</i></div><ul style="list-style-type: none">• Served organizations up to 250 people at a time in maintaining quality• Organized wine racks and wine cages for easy distribution• Worked under pressure during peak holidays and periods in the summer when the restaurant became very busy</div>