# LITAO CHEN

Mississauga, Ontario, Canada 647-464-1224 <a href="mailto:titao.chen@mail.utoronto.ca">titao.chen@mail.utoronto.ca</a>

Bachelor of Science graduand specialized in writing good algorithms and analyzing software concurrency, looking for a full stack software developer position to build highly responsive and scalable applications for company.

#### **EDUCATION**

#### University of Toronto Mississauga

Mississauga, Ontario, CA

Honours Bachelor of Science

Expected Graduation: June 2022

Specialist: Computer Science; Minor: Economics

### RELEVANT COURSES

#### Relevant Courses Taken

Database, Software Design, Operating Systems, Parallel Programming, Algorithm Design & Analysis

## Relevant Courses in Upcoming Semester

Principle of Computer Networks, Software Engineering (Agile), Programming on Web (Full Stack Development)

#### **SKILLS**

Programming Languages C (proficient), Python (proficient), JavaScript, SQL, RQL, Java, HTML,

CSS, C++, C#, Haskell, Racket

**Development Tools** PyCharm, Visual Studio, Jupyter Notebook

Frameworks & Libraries React, Django, NumPy

**Databases** PostgreSQL

Version Control Github (https://github.com/JacobChen258/JacobChen)

Languages English (fluent), Mandarin (native)

Others System Design, Deep Learning (Neural Network), Compiler & Interpreter

#### **PROJECTS**

#### Online Shopping Site (In Progress)

December 19,2021 - Present

- This is a full-stack web application project. The objectives of this project is to learn new languages, web development and procedures in full stack development in practical example. I will implement user and seller roles, payment system in the scope and various optimization planned for future improvement.
- · The stacks include React as user interface framework, Django-rest as middle-ware handles responses, Django as backend server framework is responsible for data querying and integration, and PosgreSQL as database.

#### WORK EXPERIENCE

# The Captain's Boil Seafood Restaurant and Bar

720 Burnhamthorpe Rd, Mississauga April 2019 - Present

Kitchen Supervisor (Part-Time)

- · Improve restaurant's reputation and customer's satisfaction, as measured by 0.1 star improvement on Google Map rating system done by limiting the time spent on food preparation and serving while maintaining a high food quality and presentation.
- · Increase work efficiency to lower the understaffed risk and employment cost by innovating a new work flow, which utilizes the wait time between each cooking procedures, to achieve one unit of employee cost reduction per shift (around 8% of total).
- · Achieve the highest daily sales of \$25,000 with the collaboration of other seven employees.
- · Trained 4 employees, who didn't have relevant work experience and knowledge, in the way of explaining the logic behind every cooking procedures and leading them to find their own working styles.

### **INTERESTS & HOBBIES**

Singing: Pop and R&B are my genres and my favourite songs are 'impossible' by James Arthur, 'preach' and 'all of me' by John Legend. I love singing because it is a way of releasing and sharing emotions with other people.