

# Joseph Jackson

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## Professional Summary

Results-oriented software engineer with a proven track record of delivering high-quality solutions in demanding environments. Leveraging my experience in customer service, process management, and problem-solving, I am adept at understanding complex requirements, designing efficient algorithms, and writing clean, maintainable code. Passionate about staying current with emerging technologies and eager to contribute to innovative projects.

## Skills

- **Languages:** Java, C++, Python, HTML, CSS, MySQL
- **Core Skills:** Object-Oriented Programming, Data Structures, Algorithms, Software Development Lifecycle, Design and Analysis, Visual Studio Code

## Education

**Bachelor of Arts in Computer Science**, Rutgers School of Arts and Sciences, New Brunswick, NJ *2024*  
Cumulative GPA: 3.1

Relevant Coursework: Computational Robotics, Data Science, Software Methodology, Linear Algebra, Design and Analysis of Algorithms, Discrete Structures

**Associate of Science in Computer Science**, Bergen Community College, Paramus, NJ *2022*  
GPA: 3.7

Relevant Coursework: Introduction to Programming, Object-Oriented Design, Systems Programming, Data Structures and Algorithms, Computer Architecture

## Work Experience

**Driver**, Uber *2019 – Present*

- Provided reliable and safe transportation services, maintaining a 4.9-star rating.
- Managed time efficiently to maximize productivity, averaging 50 hours per week.
- Ensured vehicle maintenance and compliance with local transportation regulations, resulting in zero incidents.
- Developed excellent customer service and communication skills.

**Chef de Partie**, Batard, NYC *2014 – 2017*

- Led the entremet and garde manger stations, upholding Michelin star restaurant standards.
- Trained and mentored junior cooks, ensuring consistency and quality.
- Managed inventory and collaborated with the executive chef to create new menu items.

**Chef de Partie**, Gotham Bar and Grill, NYC

*2012 – 2014*

- Served as Chef de Tournant, rotating through various kitchen stations.
- Developed and implemented training programs for new hires, improving kitchen efficiency.
- Assisted in menu development and maintained a clean kitchen environment.

**Production Supervisor**, Panera Bread, Vestal, NY

*2013 – 2016*

- Supervised a team of 10+ employees, ensuring adherence to preparation standards.
- Coordinated team members and expedited food during high-traffic periods.
- Conducted regular training sessions on food safety and customer service.

**Waiter**, The Cheesecake Factory, Wayne, NJ

*2010 – 2013*

- Provided excellent customer service, receiving high tips and positive feedback.
- Assisted in training new waitstaff, sharing best practices.

**Host, Waiter, Expeditor, Line Cook**, Ruby Tuesday, Wayne, NJ

*2008 – 2010*

- Demonstrated versatility and adaptability across multiple roles.
- Trained new employees and improved overall kitchen efficiency.

**Food Prep and Host**, Applebee's, Butler, NJ

*2006 – 2008*

- Supported the culinary team during busy periods and optimized table turnover rates.
- Maintained a clean and organized work environment, ensuring compliance with health and safety regulations.

## Projects

### Computational Robotics Assignments

*2024*

Developed algorithms for collision-free configuration and efficient pathfinding in T2 space. Optimized RRT and PRM for dynamic robotic arm path planning. Visualized and animated robot arm movements using Python.

### Chess Game (Java, JavaFX)

*2023*

Developed a chess game with a GUI, including move validation and checkmate detection. Designed a user-friendly interface with JavaFX.

### Compiler and Optimizer (C)

*2022*

Programmed a compiler for a custom language, focusing on instruction generation and code optimization. Implemented constant folding and dead code elimination.

## References

**Ashly Mandlowitz**, Store Manager, Sephora, Hoboken, NJ

[917-841-2710](tel:917-841-2710)

**Livio Velardo**, Food and Beverage Manager, Barclays Center, Brooklyn, NY

[914-478-4030](tel:914-478-4030)

**Sam Chin**, Executive Sous Chef, Crown Club, Brooklyn, NY

[201-966-7191](tel:201-966-7191)