

Jacob Upton

Bloomington, Minnesota | 612-804-2338 | jsupton@csbsju.edu | www.linkedin.com/in/JacobSUpton

Career Objective

Dedicated and motivated student (3.83 GPA) with proven leadership and organizational skills. Reliable team-oriented person seeking to apply my abilities as a Software Developer in which it will help your company achieve its goals.

Education

BACHELOR OF ARTS | ST. JOHN'S UNIVERSITY

MAY 2019

- Major: Computer Science and Mathematics Double Major

GPA: 3.83

Additional Skills

- **Programming/Languages:** WPF and Web/Windows Service Apps, C#, C, ASP.Net, Python, VBA, Java, HTML, SQL, XML
- **Development Tools:** Visual Studio 2015, SQL Server Mgmt. Studio 2008 Eclipse, Horizon View Virtual Desktop
- **Work Ethic:** Ability to perform under pressure, Reliable, Responsible, Organized, Driven
- **Interpersonal:** Public Speaking, Problem Solving, Flexible, Adaptable, Detail-Oriented, Personable

Experience

SOFTWARE DEVELOPMENT INTERN | LIFETOUGH

SUMMER 2017 & SUMMER 2018

- Required to research alternate techniques to optimize efficiency and code redundancy.
- Responsible for full stack development of a reporting system to collect, manage, and display essential diagnostic data.
- Created WPF Applications that extracts data off DVDs to store on remote locations across servers.
- Created a Windows Service Application designed to upload data into the appropriate tables within the database.
- Designed an ASP.Net web project that allows the user to easily analyze data in the database through a variety of reports.
- Designed a QA environment to allow thorough testing for all apps and web pages within the reporting system.
- Lead weekly meetings to present project advancement and allow for constructive criticism and suggestions.
- Expanded abilities in C#, asp.net, html, JavaScript, SQL and gained familiarity with LINQ, and XML.

STUDENT MANAGER | ST. JOHN'S DINING SERVICE

MAY 2017 - PRESENT

- Responsible for managing over 100 college student employees.
- Supervise and train college students to teach food safety and food preparation skills.
- Create balanced scheduling to ensure each shift contains necessary and sufficient staff.
- Responsible for planning and organizing supervisor orientation, ensuring all necessary material is covered.
- Maintain staff by recruiting, orientating, selecting, and training employees; maintaining a safe, secure, and trustworthy work environment.
- Monitor staff performance including performance reviews.
- Plan and implement procedures and systems to maximize operating efficiency.

SHIFT SUPERVISOR & HEAD BAKER | BRUEGGER'S BAGELS

MAY 2013 - MAY 2017

- Required to perform under time constraints, managing baking times.
- Check quantity of materials and preparation equipment to ensure that it meets health and safety regulations.
- Order and receive supplies or equipment.
- Perform various financial activities such as cash handling, deposit preparation, and payroll.
- Control inventories of food and equipment, and report shortages to designated personnel.
- Observe and evaluate workers/procedures to ensure quality standards, involves filing disciplinary write-ups.
- Analyze operational problems, such as theft and wastage, to create procedures to alleviate these problems.

Leadership and Awards

- Captain of the SJU Swim Team and SJU Water Polo Team
- Swim and Dive MVP 2016 & 2017
- Academic All-MIAC Honors 2016-2017 & 2017-2018
- Member of the Student Athletic Advisor Committee at SJU
- Catering Assistant at Bruegger's Bagels