

# Trintin Fulsom

936-355-4369 | [trintinsye@gmail.com](mailto:trintinsye@gmail.com) | Huntsville, TX 75862 | [github.com/Krispyzz](https://github.com/Krispyzz)  
[www.linkedin.com/in/trintin-fulsom-ba58a1338](https://www.linkedin.com/in/trintin-fulsom-ba58a1338)

## SKILLS/ CERTIFICATIONS

- Languages: Python, SQL, HTML5, CSS3, JavaScript (All In Progress)
- Software: Microsoft Excel (Financial formulas & data), Adobe Creative Cloud, GitHub, SAP, VS Code.
- Certifications: Texas Food Handler's License. Python, SAP, and Web Development certifications in process (June 2026)

## EDUCATION

### Sam Houston State University

Expected Graduation-May 2027

College of Business Administration

Pursuing Bachelor of Science in *Management Information Systems*

GPA: 3.43

**Relevant Coursework:** *Financial Accounting, Database Management, Intro to Programming (Python), Web Development.*

## EXPERIENCE

### Line Cook

September 2025-Present

*Brinker International*

Chili's Bar and Grill, Huntsville, Tx

- **Manage timing and quality** for multiple orders simultaneously during rush hours, ensuring guests receive accurate meals on time.
- **Maintain strict food safety standards**, preparing the station for surprise health inspections and internal audits.
- **Minimize food waste** by carefully tracking ingredients and prepping only what is needed for the shift.

### Certified Cook

March 2024-September 2025

*Panda Restaurant Group, Inc.*

Panda Express, Huntsville, Tx

- **Trained new team members** in kitchen safety and cooking procedures to help them get up to speed quickly.
- **Maintained a clean, open-kitchen environment**, ensuring a professional appearance for customers watching the cooking process.
- **Followed precise recipes and portion guides** to ensure consistent product quality and inventory control.

### Meat Clerk/ Cashier

November 2023-March 2024

*Tallent Enterprises, Inc.*

Tallent Sausage and Grocery, Riverside, Tx

- **Assisted customers** with product questions and recommendations, helping to drive sales on promotional items.
- **Monitored food temperatures and storage** to prevent spoilage and ensure safety regulations were met.
- **Kept displays fully stocked and organized** to maintain a professional store appearance.

## Languages

- English(Native), Basic Spanish