

Hello

I'm Mathias Jarbekk

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Skills

Info Security

Cyber Security

Pentesting

DevOps

Experience

January 2024 - May 2024

Tilt.Work AS, Oslo – *'InfoSec Consultant'*

- **Practical application of security concepts** I learned at HiØ.
- **Use of Red-team tools** baked into the KALI Linux distribution.
- Had to learn how to **communicate and translate** some higher security concepts so as to make them easier to understand for non-security-educated people.

June 2019 - August 2019

American Bistro AS, Fridays Oslo – *'Bartender'*

- Learned how to **work within a rigid and strict corporate environment**.
- Learned to focus on **accuracy and consistency** in my work.

January 2019 - June 2019

Tanner Co, Tanner & Co – *'Bartender'*

- Learned to **work effectively and smoothly under pressure**.
- Started being **trained in the managerial side of bartending**.

October 2018 - January 2019

Tanner Co, Banking Hall – *'Event Staff/Bartender'*

- Learned how to **handle stressful work environments**; Banking Hall would host events with anywhere between 100 to 900+ Pax.
- Prepped, mixed and invented batch cocktails for **large corporate parties**.

Education

August 2019 - May 2024

Østfold University College, Halden – *'Bachelor's degree in Computer Science – Design and Development of IT Systems'*

- Acquired comprehensive skills in **programming and software development**, mastering multiple languages and development methodologies.
- Developed a solid understanding of **algorithms and data structures**, focusing on efficient problem-solving and optimized software solutions.
- Gained expertise in **database systems**, including the design, implementation, and management of large-scale databases.
- Built proficiency in **web development**, with hands-on experience in both frontend and backend technologies.
- Conducted **systems analysis and design**, effectively translating business requirements into technical solutions.
- Specialized in **cybersecurity and network management**, gaining in-depth knowledge of securing systems against cyber threats, implementing robust data protection strategies, and managing secure networks to safeguard organizational infrastructure.
- Focused on pentesting and offensive security during the bachelors.

August 2018 - September 2018

European Bartender School, London – *'Advanced Bartender Course'*

- Honed **advanced mixology skills**, mastering the creation of complex and innovative cocktails with a focus on ingredient pairing and balance.
- Expanded knowledge of **premium spirits and rare liqueurs**, including in-depth tastings and analysis of high-end products.
- Developed proficiency in **molecular mixology techniques**, including the use of foams, gels, and other modern methods to create unique drinking experiences.
- Perfected **advanced flair bartending skills**, incorporating intricate and high-difficulty moves to enhance performance and engagement.
- Enhanced **speed and efficiency**, optimizing service techniques for handling large crowds while maintaining superior drink quality.
- Gained experience in **crafting bespoke cocktails** tailored to individual preferences, focusing on customer satisfaction and personalization.
- Studied **bar consultancy and management**, including menu design, pricing strategies, and the creation of a distinctive bar identity.

August 2018 - September 2018

European Bartender School, London – *'International Bartender Course'*

- Mastered the fundamentals of **mixology**, including the art of crafting classic and contemporary cocktails with precision and flair.

- Gained in-depth knowledge of **spirits, liqueurs, and other alcoholic beverages**, focusing on their origins, production processes, and flavor profiles.
- Developed advanced **free-pouring techniques**, ensuring accurate and efficient service under high-pressure conditions.
- Acquired expertise in **flair bartending**, incorporating visually engaging techniques into service to enhance the customer experience.
- Trained extensively in **speed and efficiency behind the bar**, optimizing workflow to handle high-volume service while maintaining quality.
- Learned essential **bar management skills**, including inventory control, customer interaction, and maintaining a clean and organized bar environment.
- Practiced **responsible alcohol service**, with a focus on customer safety, legal regulations, and ethical considerations.
- Attained proficiency in **foundational flair bartending techniques**, mastering essential moves such as basic throws, catches, and pours to enhance performance and style.
- Demonstrated ability to perform **flair routines** with consistency and precision, focusing on smooth transitions and controlled movements.
- Developed skills in **working flair**, seamlessly integrating flair moves into live service environments without compromising speed or drink quality.
- Acquired knowledge of **flair bartending safety**, ensuring techniques are performed responsibly in a busy bar setting.
- Completed intensive practice and assessment sessions, receiving certification from the World Flair Association, recognized globally in the bartending industry.

Awards

WFA Yellow Shaker Certification, World Flair Association