

Mitchell Vivian

4442 Pinegrove Rd, Kelowna, BC, V1W 1Z1 | (250)801-7184 | mitchell.vivian@myokanagan.bc.ca

Skills Summary

- As someone who has been in the workforce for some time, and has some post-secondary education, I have developed many desirable skills. Teamwork, speed, work ethic, problem solving, experience technical systems, and focus are some of the traits I am most proud of.

Education

BACHELOR OF COMPUTER INFORMATION SYSTEMS DEGREE | ONE YEAR COMPLETE | OKANAGAN COLLEGE

Course work includes:

- **Computer Programming**
 - Object oriented programming with Java and Visual Basic.
- **Unix/Linux**
 - Command line experience on a Unix based system. Bash shell scripting and
- **Project management**
 - Familiar with Agile modeling, SCRUM, and SWOT analysis.
 - Understanding of Microsoft Access and relational databases; creating forms and reports.
- **Communications**
 - Experience in research and presentation. Both solo and in small teams.
 - Practice with creating professional documents, manuals, memos, and emails.

HIGH SCHOOL DIPLOMA | 2011 | OKANAGAN MISSION SECONDARY

Skills & Abilities

PROBLEM SOLVING

- Through multiple college programming courses, my problem-solving skills have been refined. My time as a chef had an aspect of problem solving in finding the fastest, most efficient way to prepare a dish.

TEAMWORK

- Something every one of my previous jobs held in common was teamwork. Either in a leadership role, or as a member of the group, I have extensive experience collaborating as a team towards a common goal.

LEADERSHIP

- Starting with my time as a camp counselor, and building upon the skill as a chef, leadership is a skill I have been growing all my life. The ability to lead by example, delegate jobs, and play off others' strengths is invaluable to me.

TECHNICAL

- Always tinkering, I have strong knowledge of Windows systems, Microsoft Office programs, and object oriented programming languages such as Java and Visual Basic.

Professional Experience

CHEF | HECTOR'S CASA | AUGUST 2018 – FEBRUARY 2020

- Starting as a dishwasher, I was quickly moved to the position of line cook. Trained by the head chef, I rapidly learned about Mexican cuisine. As a small team, myself and two chefs provided premium food swiftly during Hector's Casas summer rush. Towards the end of my time at Hector's Casa I was managing the kitchen and collaborating with the owner of the restaurant to build a new menu.

DELI CLERK | REAL CANADIAN SUPERSTORE | SEPTEMBER 2013 – JUNE 2015

- Serving customers directly, I would provide customers with custom deli orders.

CAMP COUNSELOR | CAMP HURLBURT | JULY – AUGUST 2011

- Working with a team of other counselors, we planned activities for children over multiple weeklong overnight camps. Personally responsible for a cabin of 4-8 children and a volunteer counselor, I would get to know each of them personally and aide them in being comfortable and having an enjoyable experience at Camp Hurlburt.