

**Casey Hsu**

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**Portfolio:** <https://caseyhsu.me/>

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**Objective:** I am seeking an opportunity that allows me to pursue my passion for problem-solving and learning. I consider myself a lifelong learner who enjoys new challenges.

**Highlights:**

- Proficient in Python, Java, C#, PHP, and JavaScript with a strong understanding of programming principles, algorithms, and data structures.
- Strong analytical skills with an ability to quickly identify and troubleshoot issues.
- Ability to work well both independently and in a team environment, with excellent communication skills.
- Strong at confrontation and handling complex situations.

**Technical Skills:**

- Programming Languages: Python, Java, C#, ASP.NET, PHP, JavaScript, React, HTML, CSS.
  - Databases: Oracle SQL, MySQL, Microsoft SQL Server
  - Operating Systems: Linux, Mac, Windows

**Education:**

George Brown College, Toronto, Ontario 2021-2024

- Computer Programming and Analysis Advance Diploma Program

**Employment Experience:**

**Black Angus Steakhouse, Toronto, Ontario**

*Bartender*

*May 2022 – Present*

- Greet and serve customers in a friendly and professional manner, promoting positive interactions and building rapport to enhance the customer experience.
- Managed multiple tasks simultaneously in a fast-paced environment, prioritizing tasks and adapting to changing circumstances.

**Leaside Local Public Eatery, Toronto, Ontario***Night Sous Chef**Mar 2020 – Aug 2021*

- Demonstrated effective communication and leadership skills, working collaboratively with front-of-house staff and management to provide excellent customer service and resolve issues as they arise.
- Train and mentor new staff on menu items, cooking techniques, and kitchen policies to improve overall kitchen efficiency and quality of service.

**Liberty Village Local Public Eatery, Toronto, Ontario***Day Sous Chef**Jan 2018 – Mar 2020*

- Monitor food inventory and place orders to maintain appropriate levels of supplies, minimizing waste and maximizing cost efficiency.
- Manage kitchen operations, including ordering, inventory control, and cost management to meet budget goals.

**BJ Mechanical, Toronto, Ontario***HVAC Helper**May 2016 – Jan 2018*

- Troubleshoot and diagnosed issues with HVAC equipment, using critical thinking and problem-solving skills to identify solutions.
- Collaborated with team members to complete projects on time and within budget.

**Joey Sherway Gardens, Toronto, Ontario***Line Coach**Nov 2014 – May 2016*

- Collaborated with Executive Chef and kitchen staff to prepare and execute high-quality meals for lunch and dinner services.
- Maintained a clean and organized kitchen environment.

**Montana's Steakhouse, Toronto, Ontario***Line Cook**Sept 2013 – Nov 2014*

- Worked efficiently under pressure to meet service deadlines and maintain high food quality standards.
- Upheld high standards of food safety and cleanliness, ensuring compliance with health department regulations.

**References available upon request.**