

Triston J Babers

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SUMMARY

Computer Engineering Major interested in web development opportunities, both front-end and back-end. Experienced in web development fundamentals from completing multiple projects.

EDUCATION

University of California San Diego, La Jolla, CA
B.S., Computer Engineering

Expected June 2024

SKILLS

Programming Languages: Javascript, C, C++, Java

Debugging and Testing: GDB, Jest, Junit, Valgrind

Soft Skills:

- **Remote Work** – Using PuTTY to connect to a Linux Terminal and uploading files using SSH/
 - **Collaboration** – Keen to assist confused co-workers in understanding, and always eager to take feedback about my own performance; keeping a mindset of continuous improvement.
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PROJECTS

Portfolio Website

<https://TristonBabers.com/>

- **Summary** – Website built using pure HTML, CSS, and Javascript for practice with web-development fundamentals. Intended to display understanding of basic website structuring.

Recipe Manager App

github.com/TristonBabers/cse110-sp21-group36

- **Explanation** – Worked as a team lead on a website CRUD application. The team was given 10 weeks to plan, develop, and test the site in adherence with the Agile methodology.
 - **Duty** – Took responsibility as the team manager for scheduling meetings and coordinating the weekly sprint objectives between each of the sub-groups in the team. Worked independently as a programmer for the home page of the application.
 - **Outcomes** – Learned how to collaborate and lead a team of peer programmers, and how to iteratively develop a large project with strict time constraints.
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WORK EXPERIENCE

Vince's Spaghetti Express, Murrieta, CA

June – September 2022

Dish Washer

- Worked as a critical member alongside company staff to provide food services to customers.
- Assisted in closing the restaurant, mopping the floors, taking out the garbage, and clocking out.
- Spearheaded organization for the back of the kitchen, arranging and storing utensils.
- Intently listened to management feedback and responded accordingly; this includes learning the protocols for running the dish station.
- Stayed on-task in difficult situations, such as cleaning up the last batch of dishes on a busy night.