Triston J Babers

Triston.Babers.Official@gmail | (252) 876-8922 | linkedin.com/in/triston-babers | github.com/TristonBabers

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.

PROJECTS

Portfolio Website

https://TristonBabers.github.io/

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.

WORK EXPERIENCE

Vince's Spaghetti Express, Murrieta, CA **Dish Washer**

June – September 2022

- 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.