# **Tyler Ouellette**

STUDENT · FULL STACK DEVELOPER

□ (+1) 519-995-6808 | 🗷 ouellette.tyler@hotmail.com | 🌴 https://tylerouellette.dev | 🖫 Tyler-Ouellette | 🛅 tyler-ouellette14/

## Education

## **Honours Applied Computing for University Graduates**

Windsor, Ontario

University of Windsor

May 2018 - PRESENT

- Expected Graduation: April 2020
- Major Average: 88%

#### **Bachelor of Human Kinetics in Movement Science**

Windsor, Ontario

University of Windsor 2012 - 2016

## Personal Projects \_

## **Dad Jokes Website**

HTTPS://DADJOKES.MYWEB.CS.UWINDSOR.CA

- Fully Functioning Website with user authentication profiles, and database of over 600 entries.
- Admin Only Section, Contact Form, Themes (Light, Default, Dark)

#### **Periodic Table With CSS Grid**

HTTPS://PERIODICTABLE.MYWEB.CS.UWINDSOR.CA

• Fully Colour Coded Periodic Table of Elements.

## **Drum Kit Recording Studio (Work in Progress)**

HTTPS://RECORDINGSTUDIO.MYWEB.CS.UWINDSOR.CA

• Creating a Drum Kit Recording Studio using Javascript.

## **Experience** \_

Fiat Chrysler Windsor, Ontario

LINE WORKER (TPT)

June 2018 - Current

- · Able to maintain expected production across both Finesse and Sealer areas of the Paint Department.
- Able to quickly and safely learn new jobs.

Kinetic Konnection Windsor, Ontario

INJURY MANAGEMENT CONSULTANT

Sep. 2012 - Feb. 2013

- Understood the diagnosis of varying injuries and inform the client about the injuries.
- Provided options to manage and prevent reoccurring pains with bracing and therapy accessories.
- Found the best treatment solution for the client.
- Check for insurance and complete the billing process.

Jose's Bar and Grill Windsor, Ontario

• Worked every position on the line in a fast-paced environment.

- Trained new employees on the kitchens functionality as well as cooking techniques.
- Maintained levels of expectation while multitasking up to 20 meals at a time.
- Ensuring everyone is at the same pace and each meal meets restaurants' standards.

Arby's Canada Howard Ave.

MANAGER

LINE COOK

Oct. 2013 - Aug. 2015

Aug. 2015 - Oct. 2017

- Key Holder
- · Managed staff scheduling, cash deposits and safe balancing.
- Supervised up to 9 staff members ensuring a successful shift.
- Handled customer feedback and/or concerns accordingly.