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PROFESSIONAL SUMMARY

- Motivated and detail-oriented Bachelor of Science in Information Technology student.
- Ability to work effectively in high-pressure environments and collaborate within a team, seeking an IT Internship to apply my technical knowledge in software environments and gain hands-on experience.

EDUCATION

Bachelor of Science in Information Technology Rizal Technological University Relevant Coursework

- Object-Oriented Programming
- Game Design
- Data Structures
- Web Development

TECHNICAL SKILLS

- Languages: JavaScript, HTML, PHP, Python, MySQL, GDScript
- Tools: Git/GitHub, Visual Studio Code, Microsoft Office Suite, Blender
- Networking and Hardware: Cisco Packet Tracer, PC Troubleshooting
- Soft Skills: Team Collaboration, Time Management, Adaptability, Problem-Solving.

ACADEMIC PROJECTS

Air2Holiday | Centralized Flight Booking Web Application

- Developed a centralized flight management portal using Laravel and MySQL.
- Designed a 3NF-normalized database and ERD to ensure data integrity.
- Implemented Role-Based Access Control and visual analytics using Chart.js.

Compass | Trip Planner Web Application

- Built trip-planner features for searching, saving, and exporting itineraries.
- Implemented user-authenticated submissions and server-side validation.
- Integrated UI enhancements and responsive layouts to improve UX across devices.

Crescere | 2D Platformer Game Project

- Designed and programmed a fully functional 2D platformer level using Godot.
- Implemented character physics, collision detection, and enemy AI behavior.
- Optimized game assets to ensure smooth performance across different devices.

WORK EXPERIENCE

Kitchen Crew McDonald's Philippines April 2022 – November 2023

- Maintained high standards of food safety and cleanliness in a fast-paced kitchen environment, ensuring compliance with health regulations.
- Collaborated effectively with a team of 10+ crew members to meet daily service targets during peak hours.
- Demonstrated reliability and punctuality, consistently meeting shift schedules and operational goals.
- Adapted quickly to fast-paced workflows and followed standardized operating procedures.