

ANDREW BADZIOCH

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SUMMARY

I am an Information Technology student with a unique background in the hospitality industry, bringing a professional mindset, leadership experience, and a proactive thought process. While completing an Associate of Applied Science in Artificial Intelligence/Robotics, I've gained hands-on experience with Python, machine learning, and cloud platforms like AWS and Azure. I'm now looking to apply that technical foundation to IT support, helping users solve everyday hardware and software issues, maintaining systems, and ensuring smooth operations. Known for my collaboration and adaptability, I'm eager to grow in a long-term, team driven environment where I can continue developing practical solutions and contribute to innovative projects.

EDUCATION

Western Governors University – Bachelor of Science, Information Technology (Begin Fall 2025)
Houston Community College – Associate of Applied Science, Artificial Intelligence & Robotics (May 2025)
Le Cordon Bleu College of Culinary Arts – Associate of Art, Culinary Arts

TECHNICAL SKILLS

Languages: Python, SQL, JavaScript
Frameworks/Libraries: scikit-learn, TensorFlow, PyTorch, Flask, Django, Matplotlib, seaborn
Tools/Platforms: Git, GitHub, Jupyter Notebook, AWS SageMaker, Azure AI
Concepts: Data Analysis, Visualization, Machine Learning, Deep Learning, Robotics
Systems: Windows, MacOS, Linux, Raspberry Pi, Networking Basics

CERTIFICATIONS

Linux Essentials – Cisco Networking Academy
AWS Academy Machine Learning Foundations

PROJECTS

Personal Website (launching mid August)– Portfolio site (HTML/CSS/JS) showcasing academic and personal projects

Website Chatbot – Rule-based JS chatbot (originated in Python NLP class), with plans for TensorFlow.js + Gemma API integration

Baseball Analytics System – CLI tool analyzing pitcher/batter trends using pandas, NumPy, matplotlib, seaborn; integrating with Django for web deployment

Hardware Integration – Raspberry Pi & microcontroller systems with sensors and remote communication

WORK EXPERIENCE

Eunice Restaurant – Line Cook | Houston, TX | Jan 2025 – Jul 2025
Led and trained kitchen staff; adapted quickly to dynamic demands; streamlined prep and inventory

H.E.B. – Deli Associate | Houston, TX | Dec 2022 – Oct 2024
Optimized production/ordering; ensured compliance with safety standards

Coltivare – Line Cook | Houston, TX | Aug 2022 – Dec 2022
Collaborated with chefs on menu development and seasonal dishes

Urban Grill on Main – Line Cook | Cincinnati, OH | Jun 2021 – Jul 2022
Managed inventory and vendor relations; assisted in training new staff