

Dustin Goodpaster

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Objective

Computer Science undergraduate at the University of Idaho seeking a Software Validation Internship at Alturas Analytics. Strong development skills in C++, Java, and C#/ASP.NET for desktop and web development with great work ethic and attention to detail.

Education

University of Idaho, Moscow, ID

B.S. in Computer Science (in progress)

Expected Graduation: Spring 2027

Technical Skills

Languages: C++, Java, C#, AVR Assembly

Frameworks/Tools: ASP.NET, Android Studio, Git, Linux (Ubuntu), Makefiles, VS Code

Skills: Mobile Development, Debugging, Object-Oriented Programming, Mobile, Desktop and Web Development

Projects

Automated Hotline Monitoring App

Developed an Android Application which dialed a hotline at a scheduled time, entered credentials, recorded the call and analyzed audio to trigger an alarm if it met conditions

eCommerce Website – TheCycleBarn.com

Designed and developed a full-featured eCommerce site for a small business using C# and ASP.NET

Work Experience

Cook / Prep Cook Moscow Food Co-op – Moscow, ID. April 2024 – Present

Manage hot bar operations, cooking and maintaining food quality during service hours. Prep food and restock Grab & Go and salad bar items to meet daily demand. Assist customers with dietary questions and special requests in a fast-paced environment. Opening and closing tasks.

Line Cook /Prep Chimney Rock Schweitzer Mt., Sandpoint, ID. Nov 2023 – Apr 2024

Served as one of two primary line cooks during peak season. Took initiative to cover extra shifts, holidays and last-minute needs. Managed food prep, grill and saute station under fast-paced conditions

Line Cook / Prep Trinity at City Beach – Sandpoint, ID. Jul 2023 – Nov 2023

Operated grill, fryer station and occasional saute, cooking steaks, burgers, seafood and more. Handled food prep and backup stock for lunch and dinner shifts.

Line Cook / Prep Tapped – Moscow, ID. Jun 2023 – Jul 2023

Ran the entire line, flat top, fryer and saute. Made steaks, salmon, skewers, shrimp, burgers, Thai chicken, risotto, fried rice, etc. Mostly worked dinner/closing.

Line Cook / Prep Seasons Bar and Grill – Coeur d'Alene, ID June to December 2022

Worked as a line cook for dinner shift. I also did prep work at the beginning of each shift. Making salads, deserts, running fryers, making entrees, steak, salmon, trout, pastas, burgers etc. All dishes were made from scratch.

Volunteering & Interests

Active in church community and volunteer work at food banks.

Interested in embedded systems for automotive and open-source projects.

Enjoy working in culinary field but pursuing a career in Computer Science.