Braylon Ike

Pomona, CA 91766 • ikebray0406@gmail.com • (909)-368-7672

Professional Summary

Dedicated Mechanical Engineering freshman at Cal Poly Pomona with strong mathematical skills, customer service experience, and a hands-on approach to learning. Seeking a part-time role to apply my technical skills. teamwork, and problem-solving abilities while gaining practical experience.

Education

California State Polytechnic University, Pomona

Pomona, CA

Bachelor of Mechanical Engineering

3.79 GPA

Relevant Coursework: Computer-Aided Design (CAD), Computer-Aided Computations

Expected May 2028

Los Osos High School

Rancho Cucamonga, CA

Golden State Seal Merit Diploma

May 2024

Skills

Technical

- Proficient in CAD software (SolidWorks) for designing complex assemblies comprising hundreds of components
- Developed detailed manufacturing drawings with advanced application of GD&T (Geometric Dimensioning and Tolerancing)
- Automated workflows and enhanced productivity through custom scripting in MATLAB and Python

Professional

- Project Coordination Organized and managed a multi-person engineering effort, including scheduling, part distribution, and quality control
- Mechanical Insight Developed a strong understanding of combustion engine systems through hands-on disassembly and analysis
- Self-Learning Rapidly upskilled in CAD modeling and drawing creation through independent practice and project application
- Peer Support Helped team members understand CAD drawing processes, improving group efficiency and output
- Resilience Under Pressure Delivered final project components on time despite delays, demonstrating focus and reliability under stress

Work History

Chili's

Rancho Cucamonga, CA April 2024 – August 2024

- Attention to Detail Ensured food orders were correct and met quality standards before delivery.
- Time Management Delivered multiple orders efficiently in a fast-paced environment. • Adaptability – Earned highest Food Runner rating in first week of the position

Host/Busser

Food Runner

March 2023 – April 2024

- Multitasking Managed seating arrangements while assisting with table clean-up.
- Communication Coordinated with servers and guests to optimize service flow.
- Problem-Solving Quickly addressed guest concerns and adjusted seating plans as needed.
- Workplace Efficiency Ensured dining areas were clean, organized, and prepared for new guests.