Ezekiel

Milne

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# Skills Summary

Cybersecurity:

Incident Response Planning: Proficient in developing, implementing, and evaluating comprehensive incident response plans, ensuring timely and effective handling of cyber incidents.

Security Architecture Design: Experienced in applying design methodologies to create resilient security architectures aligned with industry best practices.

Cybersecurity Awareness Advocacy: Skilled in promoting workplace cyber awareness through training, workshops, and communication of best practices.

Full-Stack Development:

Full-Stack Proficiency: Expertise in developing end-to-end web applications, seamlessly integrating front-end and back-end functionalities.

Language Mastery: Proficient in Python & Flask for back-end and JavaScript & React.js for dynamic front-end development.

Computer Science Fundamentals: Solid grasp of algorithms, data structures, and optimization techniques for efficient problem-solving.

Web Development Technologies: Proficient in HTML, CSS, SASS, and Bootstrap for designing visually appealing and responsive user interfaces.

Languages: Python, JavaScript

Frameworks: Flask, React.js

Technologies: HTML, CSS, SASS, Bootstrap

# Education

## Higher Education Diploma in Information Technology at Coder Academy Brisbane (Bootcamp) – Enrolled for October 2023 Intake Diploma in Information Technology (Part-Time) June 2023 - Current

## Certificate III In AUS-Meat Chiller Assessment/2016

## Certificate III In MSA Grading/2016

## Certificate IV In Ph Decline and Measurement (Beef)/2016

## Certificate III In Aged Care/2014

# UNDERGRADUATE IN PHYSIOTHERAPY (BACHELOR’S DEGREE)/2010-2013

# Experience

Operational Officer - Princess Alexandra Hospital- Group Linen Services

May 2022 – Present

Proficient in providing comprehensive linen services, encompassing machine-assisted folding and ironing, meticulous hand-folding of linen, and expertly packaging cleaned linen.

Chiller Assessor / MSA Beef Grader - Australian country choice

January 2015 – May 2022

I conducted thorough evaluations of beef carcasses using MSA guidelines. This involved assessing attributes like marbling, meat color, fat cover, and ossification. I actively collaborated with a team to ensure precise and consistent grading aligned with MSA standards. Additionally, I contributed feedback to producers and suppliers, enhancing beef quality and achieving improved grading results. My responsibilities included maintaining precise grading records and partnering with other departments for data analysis. Through my role, I significantly contributed to upholding product excellence and customer satisfaction by executing effective grading protocols.

## Reference

**Maggie Foelz**

Operations Manager

Group Linen Services – Princess Alexandra Hospital Campus  
Health Support Queensland, Department of Health

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**Nicholas Titmarsh**

Production Manager

Group Linen Services – Princess Alexandra Hospital Campus  
Health Support Queensland, Department of Health

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**Brendan Cussen**

Boning Room Supervisor

Australian Country Choice

Mobile: 0488 617 222

**Beau Andrews**

Chillers Senior Grader

Australian Country Choice

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