

Objective

Hard working, goal oriented, and driven future Computer Science student. Seeking full-time/part-time internship or entry level position starting Summer 2021.

Skills

- **Strong Technical Skills:** HTML, CSS, Python3
- **Intermediate Technical Skills:** Windows, Linux, Git, Python Flask
- **Novice Technical Skills:** JavaScript, C, C#, ASP.NET, SQL, Networking, Premiere
- **Certifications:** HTML/CSS, Python, Word & PowerPoint
- **Award:** 2018 FBLA Web Site Design 3rd Place
- **Languages:** Fluent in written and spoken Russian and English

Independent Projects

- Am currently collaborating on two large scale web-applications (Python/Flask/SQL)
- Created small, useful apps/scripts to mitigate time spent by automating repetitive tasks. This includes web scrapers/spiders, concatenating large quantities of videos/other data, and finishing other people's abandoned projects on GitHub
- Being an on-call tech support for friends, family, and acquaintances

Education

Technical Center
(Programming & Web Development)

Hermitage Technical Center
(Sep 2017 – May 2019)

High School

Mills E. Godwin High School
(Sep 2015 – May 2019)

Work Experience

- Sushi Chef, *YaYa's Cookbook & Mom's Siam 2, Richmond, VA.* Sep 2018 – Jan 2019
 - First teen job; started as a dishwasher, kitchen staff, and sushi chef in training
 - Showed newly hired manager their kitchen responsibilities
 - Cleaned entire back-of-house during and after closing hours
- Sushi Chef, *Kona Grill, Henrico, VA.* Jan 2019 – Apr 2019
 - Received proper sushi chef training; trained to work under high stress scenarios
 - Worked consecutive high-volume orders during rushes while maintaining consistent quality/plating
 - Kept a clean and tidy workspace from open to close
 - Location closed due to restructuring under Chapter 13 bankruptcy.
- Sushi Chef, *Red Salt & Osaka, Richmond, VA.* May 2019 – Aug 2019
 - Trained for sushi chef position the entire time
 - Maintained good relations with owner and left under good terms
- Sushi Chef, *YaYa's Cookbook, Henrico, VA.* Aug 2019 – Mar 2020
 - Returned to YaYa's to assist with workflow during a period of low staffing
 - Maintained food and equipment inventories for the sushi bar
 - Created schedules with coworkers to mitigate useless on the clock hours on the business
 - Trained multiple hires on customer service, kitchen work, sushi rolling/plating, closing routines, and more
 - Made sure new hires were not wasting time and completed given tasks
 - Kept consistent quality and plating while working an abundance of orders
 - Opened the sushi bar and prepared all necessary ingredients for orders in the day/week ahead
 - Maintained a clean and tidy workspace from opening to closing hours