

# MARVEN WANG

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## SKILLS

- Crying (potent, 18 years of experience)
- Resume making (intermediate)
- Being a failure
- Drinking water

## EDUCATION

**University of Waterloo** | Computer Science (1a) 2024 - 2029  
Recipient of the Alumni scholarship and the President's Scholarship of Distinction.

## EXPERIENCE

**Cheesemaking** | The Cheese Factory "2022 - 2024"  
"Cheese is one of the most beloved and versatile foods in the world"

**Unemployed** | Faculty of Failure, Lakehead University forever  
"Faculty internship"

## PROJECT

**Cheese Research** 2021 - 2023  
• Researched how altering procedures in cheesemaking changes the flavor of the resulting cheese  
• Built a cheese machine that have **30+** tunable parameters to produce cheese of different flavor

**SOME RANDOM THING** forever  
• Honestly, I quit making shit up, but this is fun.  
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