**PROMPT #1**

Each year, Apple releases a new iPhone with many hardware upgrades. This year,

**OUTPUT**

 Apple released a new iPhone with an always on feature. It uses a specialized wireless charging pad that allows you to charge the phone from any surface.  The back cover also doesn't require any special cases, making this a new product that Apple has never had before.  This is the first time anyone else has tried doing this and the manufacturers really pushed this, it seems.  Apple has given away the phone through an event called the Worldwide Developers Conference and I think that was a good thing.  I think that Apple fans can now have a new iPhone without needing to jump through too many hoops.  The reason why everyone around the world may have an iPhone 6 is because the new model looks different.  It

**PROMPT #2**

Yesterday, I returned from my first ever trip to the island of Maui, Hawaii. The island was

**OUTPUT**

 awesome – not only because the weather was absolutely gorgeous but also because the food was amazing. While most of the food served on Maui is quick service and take out, the restaurant I visited (a local Hawaiian spot called Birdhouse) offers a fully vegan restaurant menu. For $40 per person, the restaurant served a variety of dishes, each with ingredient lists. For those of you that are vegan and are impressed with this level of vegan service in Hawaii, we will give you a hint – Vegan Gangsters Hawaii.

**PROMPT #3**

The most delicious summer meal is made with

**OUTPUT**

 fresh fish and vegetables.  If you don't get the chance to pick your own mushrooms, you can use the sausage casing method.  I found two  sausage casings in a store window: one for snow crab, the other for shiitake mushrooms.  The size difference was too huge for the price difference, so I used snow crab casing for this recipe and shelled mushrooms for her recipe.  If you can't find them for free at a grocery store, mushrooms will always give you that most perfect breaded texture that melts in your mouth.  Most fish cook up nicely in a butter sauce made from olive oil.  Add the fish a little at a time, stirring

**PROMPT #4**

Family Secret Sauce Recipe

Ingredients:

1 Tomato, diced

1 Onion, chopped

1 can of water

Garlic

Extra Virgin Olive Oil

Spices, to tase

Directions:

Preheat

**OUTPUT**

your oven to 350 degrees Fahrenheit. Season an 8×8 cube pan with salt and season with pepper. In a 10 inch skillet add the garlic and then cook it till golden brown. Turn off the heat and take the garlic with you. Once the garlic is cool add it in a large mixing bowl. Split 1 can of water, pour it into the bowl and add the cheese and onion. Mix well and allow to rest for 15 minutes.

Now mash 2 cups of crusty bread. You can also use water, the dough is ready after you add the cheese and onion. The crust is bread crust, so feel free to use bread crumbs instead. After the dough is used, spread the mix on the bottom of the 8×

**PROMPT #5**

Education:

Bachelor of Science, Villanova University

- Honors

Skills:

Machine Learning, Python, LLMs, Docker

Experience:

Engineer, Johns Hopkins APL

- Designed

**OUTPUT**

 Cascading Model Trees

- Modeled data and implemented building and maintenance tests

- Initiated software engineering process for data management and review

- Defined and implemented operational processes for Model Cascading Model Trees

- Used relational database for storing and updating sequences, data

My Expectations

I'm aiming to use Java to get to a degree in computer science. I'll learn Scala for some of the higher level concepts. I'm also targeting Google Summer of Code as a way to get my feet wet with open source. While I'm doing well at three degrees, there might be more prospects as a PhD.