

MASON WILDE

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WORK EXPERIENCE

Senior Software Engineer

Aug 2019 – Present

Google

Boulder, CO

- Developed creative menus for daily specials, resulting in a 10% increase in customer satisfaction ratings
- Directed the preparation of main and side dishes, utilizing a variety of cooking techniques to ensure quality and presentation standards were met
- Scheduled and supervised kitchen helpers while maintaining high quality of service at all times
- Estimated daily/weekly/monthly food requirements based on number of customers served and projected sales figures, ordering supplies from vendors as needed within established budgetary limits

Site Reliability Engineering Intern

May 2018 – Aug 2018

Google

New York, NY

- Developed menus to meet customer preferences, seasonal offerings and cost objectives while demonstrating new cooking techniques and equipment to educate kitchen staff
- Utilized modern technology such as digital ordering systems for efficient food preparation management which resulted in improved service delivery times by 20%
- Streamlined the inventory process with an automated system that tracked stock levels on a daily basis, resulting in 15% reduction of wastage due to expired ingredients
- Created innovative recipes utilizing locally sourced produce from local farmers markets

Engineering Practicum Engineer

May 2017 – Aug 2017

Google

Los Angeles, CA

- Spearheaded the daily operations of a busy grill kitchen, ensuring that all orders were prepared to meet high standards and customer satisfaction, increasing repeat customers by 20%
- Managed inventory levels for all grilling ingredients, proactively reordering items as needed while maintaining budget guidelines, reducing costs associated with overstocking
- Utilized advanced cooking techniques such as reverse-searing to create unique flavor profiles that helped differentiate the restaurant from competitors
- Established quality control protocols for food preparation and presentation, resulting in improved customer feedback ratings on social media platforms

Undergraduate Research Assistant

May 2016 – May 2019

University of Kansas - Dr. Dongkyu Choi's Cognitive Control Systems Lab

City, Province

- Executed daily kitchen prep tasks such as making fresh pasta, grilling and boiling with precision and speed, consistently achieved high standards of quality while adhering to all health regulations
- Maintained excellent communication between front-of-house staff members regarding orders placed throughout service hours, effectively managing time constraints resulting in improved customer satisfaction
- Monitored stock levels at all times, ensuring there was enough inventory available for service without overstocking or under-ordering supplies
- Created a variety of Italian pizzas from scratch using traditional recipes that were approved by the restaurant's head chef, regularly receiving positive feedback from customers on the taste and presentation

EDUCATION

University of Kansas

May 2019

Bachelor of Science in Computer Science with Highest Distinction

Lawrence, KS

SKILLS
