

Oleg Lyaskoronskiy

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Experience

Instinet New York, NY 06/1999 – 2/2003

Software Engineer

- Participated in architecture, design, and implementation of back-end features using C++
- Designed tested and implemented automated reporting of settlement instructions using Java and SQL
- Designed interactive reporting tools according to internal client's specifications
- Supported internal end users with existing applications updating code for increased performance
- Reviewed program failures, debugged and updated existing code

Finetune 10/2022 - present

Creator / Software Engineer

finetune.herokuapp.com

- Launched web-based app that aids users practice piano sight-reading skills
- Flask, Python, SQLAlchemy, JavaScript, CSS/HTML, Bootstrap, Jinja2
- App factory design with user authentication, database modeling, case testing, migrations

Education

New York University New York, NY 1997 - 2001

Computer Science / Psychology

Cumulative GPA: 3.7/4.0

Coding Bootcamp: Coding Nomads

10/2021 – 5/2022

Classes: Java, Python, Flask, JavaScript, SQL, Git, Bash

Culinary School Luis Irizar San Sebastian, Spain

2003- 2005

Skills

-
- Python, Java, C++, JavaScript, SQL, CSS/HTML

Languages

-
- Spanish (5/5), Russian (5/5), Ukranian (4/5), Portugues (1/5)

Other Work Experience

Providence Health and Services - Executive Chef / Retail Manager Portland, OR 08/2012 – 10/2021

- Assume full responsibility for all aspects of daily operation including production and service
- Manage a team 28. Conduct meetings with staff as well as to encourage effective communication and excellent teamwork. Responsible for financial good standing and business practices

Crystal Cruises - Chef de Cuisine Main Galley

12/2008 – 03/2012

- Assume full responsibility of daily operations of the Main Galley serving over 500 persons per meal
- Manage 51 crew members including work schedules, section plans and rotations, review Job Applications, conduct Performance Appraisals, and identify crew members with supervisory potential

Ella - Executive Chef Brooklyn, NY

01/2007 – 11/2008

- Engineer and open a brand-new restaurant: kitchen layout, menu development and staffing of 15

Gramercy Tavern NYC 2007-2008, **Mateo** Spain 2006-2007, **ARZAK** Spain 2004-2005

Travel: Extensive international travel to over 50 countries