

# NATE SIMS

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My objective is to obtain a challenging and fulfilling position in the I.T. field to be of service to others, gain valuable career experience, and expand on current skills.

## EDUCATION

MAY 2018

**B.S. INFORMATION TECHNOLOGY | CONCENTRATION IN DIGITAL MEDIA**

GEORGIA GWINNETT COLLEGE // LAWRENCEVILLE, GA

GPA: 3.0

### COURSEWORK

- Mobile Application Development
- Professional Practice and Ethics
- Human Computer Interaction
- Digital Media Capstone Project
- Artificial Intelligence
- Web Development
- Computer Graphics and Multimedia
- Intermediate Programming
- Information Security
- Digital Commerce

## TECHNICAL SKILLS

- Java, HTML, CSS, JavaScript, Ruby on Rails, PHP, SQL, Processing, and version control with Git
- Libraries, frameworks, and precompilers such as Bootstrap, Angular, Sass
- IDE's and text editors such as Eclipse, VSCode, and Atom
- RWD and prototyping tools such as CSS Grid, media queries, Adobe XD, and Marvel
- Terminal, Command Prompt, PowerShell, UNIX commands
- Most recent version of Microsoft Office Suite

## PROJECTS

I have contributed to and independently finished various projects in my undergrad. Some of those projects include a mobile parking app, mobile text-to-speech assistant, interactive web portfolio for photography, prototype for a plant identifying app, a Twitter style web application, a Tic-Tac-Toe program played against a computer that utilizes machine learning, and much more.

## WORK EXPERIENCE

### TED'S MONTANA GRILL

5165 PEACHTREE PARKWAY, PEACHTREE CORNERS GA 30092

*Server | June 2011 – Present*

- Provide excellent customer service to guests by guiding them through the menu so they can make better personalized informed decisions
- Update the guests on menu item availability as well as spiel current chef features
- Utilize wine knowledge so that the guests can better navigate the wine menu and choose a perfect pairing for their dish
- Ensure that the guest's food and beverages come out in appropriately timed stages