

Andrew Starling

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Objective

Actively seeking a placement in the Blockchain industry in order to build on my recent education and experience. My focus is on identifying and analysing blockchain use cases, with the goal of increasing business profitability and efficiencies.

Summary of Qualifications

- Student at George Brown College pursuing a career change from Culinary Management to Blockchain Development.
- Previous Bachelor of Arts graduate with Honours, and college graduate with 2 certificates.
- Excellent experience analysing and presenting data in diverse industries, with solid programming and management skills.
- Proven ability to achieve goals collaboratively, solving problems in deadline-oriented environments.
- Excellent time-management and communication.

Technical Skills

- HTML / CSS / JavaScript
- Blockchain / Ethereum / Solidity
- React
- Node.js
- Firebase
- Excel / Word / Office

Education

George Brown College, Toronto, ON
Blockchain Development, September 2019 – present
Italian Culinary Arts, January 2003 – August 2003
Chef Training, September 2001 – April 2002

ConsenSys Academy certificate, online
Blockchain Development, April 2020 - present

Berkeley (University of California), certificate, online
Blockchain Technology, January 2020 - present

Linux Foundation, certificate, online
Introduction to Hyperledger Blockchain Technologies, January 2020 – present

University of Waterloo, Waterloo, ON
BA, Honours, Philosophy, September 1984 – April 1991

Academic Project

Currently designing and developing a DApp on the Ethereum blockchain to implement a charitable donation crowdfunding application.

Each charity has one or more project goals that they aim to achieve, and if each financial goal is fully realized, then the charity will receive the funds.

Donors give to projects on the platform using cryptocurrency. These tokens are held in escrow until it is confirmed that a charitable goal has been achieved. Once this validation has been performed, the funds assigned to the goal are transferred to the charity's account. Investors provide seed capital, and are reimbursed with interest. The first phase of this project will be completed in April 2020.

Professional Experience

Il Fornello, September 2018 – February 2020, Toronto, ON
Restaurant Consultant. Menu and recipe development, food costing, business analysis.

L'Unità, March 2014 – June 2016, Toronto, ON
Pasta maker and cook in popular enoteca.

Scarpetta, September 2012 – March 2014, Toronto, ON
Pasta maker for Manhattan-based restaurant group.

Zucca, May 2010 – August 2012, Toronto, ON
Tournant, pasta maker, garde manger, desserts and artisanal bread baking.

Town Grill, May 2004 – October 2006, Toronto, ON
Executive Chef. Ran kitchen, in charge of menu creation, inventory management, staffing and scheduling.

Abacanto, June 2003 – August 2003, Bergamo, Italy
Worked with chef of the Italian national cooking team, in northern Italian seafood restaurant.

Ristorante Al Borgo, May 2003 – June 2003, Rovereto, Italy
Cooked at Michelin-starred 'slow food' restaurant emphasizing local ingredients and cooking techniques.

The James Gang, June 2002 – August 2002, Toronto, ON
ActionScript programmer building online game with dynamic content.

Cognicase, October 2001 – March 2002, Toronto, ON
ActionScript consultant building web applications for major corporations.

Personus, May 2000 – August 2001, Toronto, ON
Frontend developer utilizing HTML, JavaScript, CSS, Macromedia Flash and Photoshop to construct websites for corporate clients.