

# Benjamin Farmer

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Las Vegas, NV

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## Objective

Motivated and detail-oriented student currently pursuing a Bachelor's degree in Video Game Programming and Development at Southern New Hampshire University (GPA: 3.481). Actively seeking an internship opportunity in video game development or interactive media where I can apply programming skills, creativity, and a strong work ethic to contribute to real-world projects and gain industry experience.

## Education

Southern New Hampshire University (Online)

Bachelor of Science – Video Game Programming and Development

Current Student | GPA: 3.481

Asher College – Las Vegas, NV

Associate Degree in IT Technician | Graduated January 2022

College of Southern Nevada (CSN) – Las Vegas, NV

Associate of Applied Science in Culinary Arts | Graduated May 2014

## Technical Skills

• C++ • Python • JavaScript • HTML/CSS • React • Node.js • PostgreSQL • Git/GitHub • Unreal Engine • Unity (Beginner) and Trello  
• Software installation/configuration • Networking basics (TCP/IP, Ethernet) • Virtual machines • Microsoft Office Suite  
• Troubleshooting hardware/software • Operating Systems: Windows, Linux • Basic scripting knowledge

## Professional Experience

Hotel Steward – Fontainebleau, Las Vegas, NV

October 2023 – Present

• Maintain cleanliness and organization of kitchen and food prep areas during large-scale events.

- Collaborate with the culinary team to ensure efficient back-of-house operations.
- Operate and maintain dishwashing equipment while adhering to strict sanitation standards.

Dishwasher – Olive Garden, Henderson, NV

June 2022 – November 2023

- Ensured cleanliness and sanitation of kitchen dishes, utensils, and equipment.
- Improved workflow by implementing efficient dish sorting and cleaning procedures.
- Assisted with food prep and upheld EcoLab safety and dilution standards.

Dishwasher/Receiver – Beauty and Essex, Las Vegas, NV

August 2018 – March 2020

- Verified deliveries, rotated stock, and ensured inventory accuracy.
- Supported kitchen efficiency during peak hours by assisting culinary staff.

Dishwasher – Sugarcane Raw Bar and Grill, Las Vegas, NV

November 2016 – August 2018

- Maintained sanitation of dish area and performed periodic cleaning.
- Handled proper chemical use and collaborated with team to ensure a smooth kitchen flow.

Assistant Manager – Papa John's Pizza, Henderson, NV

December 2012 – October 2015

- Managed team schedules, shift operations, and customer service.
- Maintained nightly cash deposits and trained new hires.