

## GAME DESIGN INTERN

### Summary

I am an aspiring programming professional with experience in concessions management, customer service, and team leadership

### Highlights

- Working in a fast paced environment.
- Managing a large volume of orders.
- Maintaining sanitation and complying with food safety regulations.
- Oversight of daily business income.
- Working in a changing environment with diverse team members.
- Operation of commercial equipment requiring safety protocol.

### Skills

- Knowledge in C++, Java, Ruby, MatLab, Linux/Unix Command Line, LaTeX, Microsoft Office Package
- Basic Data-Structure Construction and Management
- Advanced Calculus, Discrete Mathematics, Linear Algebra

### Accomplishments

- Earned "Team Member of the Month" while working in the food service section of a Market Street grocery store.
- Swift vertical promotion within food service section at Market Street.
- Member of Alpha Phi Omega : September 2015 - May 2016
- 100+ hours of various volunteer services.

### Work Experience

#### Game Design Intern

November 2016 to Current Company Name i¼ City , State

- Oversight of documentation and file organization.
- Level Designer, including enemy, items, and basic layout.
- Co-Designer for general game mechanics.

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#### Concessions Supervisor

June 2016 to Current Company Name i¼ City , State

- Served as mentor to junior team members.
- Filled out daily paperwork; inventory logs, staff time logs, etc.
- Oversight of multiple concession stands serving a variety of items.

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#### Food Service Clerk

September 2014 to July 2015 Company Name i¼ City , State

- Prepared food items and cooked on a grill or in fryers.
- Carefully maintained sanitation, health and safety standards in all work areas.
- Performed general maintenance duties.
- Took initiative to find extra tasks when scheduled duties were completed. Â
- Took necessary steps to meet customer needs and effectively resolve food or service issues.

#### Customer Service Representative / Cook

January 2013 to August 2014 Company Name i¼ City , State

- Prepared items according to written or verbal orders while performing extensive multitasking.
- Cleaned food preparation areas, cooking surfaces, and utensils.
- Closely followed standard protocols for safe food preparation, assembly, and presentation to ensure customer satisfaction.Â
- Up-sold additional menu items, beverages and desserts to increase restaurant profits.
- Took necessary steps to meet customer needs and effectively resolve food or service issues.
- Assisted manager in ensuring smooth operation of store in all aspects.

### Education and Training

High School Diploma : 2015 New Tech High @ Coppell i¼ City , State , United States

Bachelor of Science : Computer Science , 2019 Texas A&M University i¼ City , State , United States