**Brian Olsen**

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**Technical Skills**

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| --- | --- | --- | --- |
| * C#
 | * Java/Java EE
 | * Python
 | * HTML/CSS
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| * JavaScript
 | * PHP
 | * Oracle/SQL
 | * MongoDB
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| * Data Visualization
 | * AWS
 | * Git/GitHub
 | * QA Testing
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**Personal Skills**

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| --- | --- | --- | --- |
| * Dependable
 | * Organized
 | * Critical thinker
 | * Attentive to detail
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| * Problem solver
 | * Highly adaptive
 | * Quick learner
 | * Skilled researcher
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| * Technologically inclined
 | * Inter-personal management
 | * Communicative
 | * Resourceful
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**Education**

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| --- | --- |
| New Brunswick Community College | 2021 - 2023 |
| * Information Technology: Programmer-Analyst
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| Centre for Arts and Technology | 2007 - 2009 |
| * Audio Engineering
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| St. Thomas University | 2004 - 2007 |
| * Criminology
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**Experience**

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| --- | --- |
| Stuft Burger Bar and PoutinerieOwner / General Manager / Head Chef* Led and managed kitchen operations, ensuring food quality and safety
* Maintained inventories and managed food and labor costs
* Developed the brand and fostered a positive work culture
 | 2016 - 2020 |
| Fadi’s PizzaManager / Cook* Supervised kitchen operations, delegated duties and ensured food quality
* Maintained inventories and managed food and labor costs
 | 2015 - 2015 |
| Pier 23 Pub Cook* Ensured food quality and guest/employee safety
* Managed food and labor costs
 | 2013 – 2015 |
| Boston PizzaSupervisor / Cook* Supervised kitchen operations, delegated duties and ensured food quality
* Managed food and labor costs
 | 2010 - 2013 |

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**Credentials**

* WHMIS Certification
* National Food Safety Training Certification

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**Volunteer Experience**

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| Future ForestHead of Sound Team* Developed and executed multiple stage setups
* Organized and maintained equipment inventories
* Ensured smooth performance and operation of 3 separate sound stages
* Managed a team of audio engineers/volunteers
* Adhered to schedules and riders
* Ensured protection of equipment
* Provided help and solutions to other teams during the festival
* Worked long hours with minimal supervision
 |  July 2014 |
| FreedomFest & Future ForestAudio Engineer* Setup multiple stages
* Ensured smooth performance and operation of assigned stages
* Organized and maintained equipment inventories
* Adhered to schedules and riders
* Ensured protection of equipment
 | August 2012 & July 2013 |