**Brian Olsen**

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**Technical Skills**

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

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**Personal Skills**

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| * Dependable | * Organized | * Critical thinker | * Attentive to detail |
| * Problem solver | * Highly adaptive | * Quick learner | * Skilled researcher |
| * 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 |  |
| Centre for Arts and Technology | 2007 - 2009 |
| * Audio Engineering |  |
| St. Thomas University | 2004 - 2007 |
| * Criminology |  |

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**Experience**

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| --- | --- |
| Stuft Burger Bar and Poutinerie  Owner / 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 Pizza  Manager / 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 Pizza  Supervisor / 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 Forest  Head 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 Forest  Audio 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 |