

## PROFESSIONAL SUMMARY

High-achieving college student with an aptitude for computational number theory and computational algebra. Experienced in creative problem-solving and demonstrated success with detail-oriented work in a fast-paced environment as evidenced by 6+ years of culinary experience.

## EDUCATION

**Bachelor of Science in Mathematics**, Applied and Computational option | GPA: 3.8 Expected December 2024  
*Oregon State University, Corvallis, OR*

**Relevant Coursework:** Mathematical Modeling, Introductory Applications of Mathematical Software, Computational Number Theory, Applied and Computational Algebra

**Associate of Applied Science in Culinary Arts** June 2014  
*Linn Benton Community College, Albany, OR*

## STUDY ABROAD

**Budapest Semesters in Mathematics** | *Eötvös Loránd University, Budapest, Hungary* Fall 2023

- Explored the creative and complex Hungarian mathematic approaches at Eötvös Loránd University
- Collaborated with a diverse team of study abroad students from 5+ countries to present a poster summarizing our experience in the program to an audience of 100+ faculty and staff
- Developed and practiced intercultural communication with a working familiarity with Hungarian

**Courses Completed:** Commutative Algebra, Graph Theory, Mathematical logic, Hungarian Arts and Culture, Holocaust and Memory

## WORK EXPERIENCE

**Peer Advisor** | *Oregon State University, Corvallis, OR* September 2022 - Present

- Educated students on the processes for registering for classes, navigating the varying difficult problems that can arise to secure their academic path forward
- Communicated various aspects of student life by guiding students through their tough questions and concerns about academics and all that it entails
- Redesigned and refined the science recalibrate newsletter for a more engaging and relevant student experience
- Assisted prospective students in navigating their new registration and resources to provide a seamless transition into Oregon State University utilizing active listening and communication skills

**Sous Chef** | *Thomas Cuisine, Corvallis, OR* July 2015 – September 2021

- Streamlined menu offerings and food preparation stations leading to a 15% reduction in ingredient costs and a 30% reduction in food waste
- Coordinated cooks in the fast-paced environment of a kitchen by maintaining several lines of communication frequently and efficiently to ensure orders were fulfilled accurately
- Recorded meticulous notes on order customization to ensure that any dietary restrictions or allergies were accommodated ensuring every guest had a safe meal

## VOLUNTEER EXPERIENCE

**Educator** | Healthy Youth Program, Linus Pauling Institute | Corvallis, OR Spring 2023

- Educated children ages 8-14 in afterschool cooking classes by teaching recipes and kitchen safety to instill nutritional awareness at an early age
- Followed and enhanced curriculum throughout the term using my own expertise to strengthen the program