CAILEAN BERNARD

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Profile Summary

I am a former chef turned programmer, currently pursuing a Computer Engineering degree and seeking a Software Developer Intern position. I aim to apply and grow the technical skills I've developed while bringing the professionalism, adaptability, and strong work ethic honed through years in the culinary industry. With a passion for learning and a proven ability to thrive in ever-changing, diverse environments, I offer a fresh, mature perspective and a strong drive to contribute meaningfully to a new sector.

Professional Skills

- Team-focused
- Attention to detail
- Multi-tasking
- Problem solving

- Adaptable
- Strong Communication
- Leadership Experience
- Stress management

- Active listening
- Conflict resolution
- Customer service
- Critical thinking

Education

Computer Engineering Technology - Computing Science, Algonquin College, Ottawa, ON

Program-Related Skills   *January 2024 - Present*

- **GPA:** 3.87
- **Dean's Honors List:** Winter 2024, Summer 2024, Fall 2024, Winter 2025
- **Languages:** Java, C++, C, Python, HTML, CSS, JavaScript, PHP, and others (Assembly, R, shell scripting)
- **Application Experience:** Eclipse, VSCode, Visual Studio, pgAdmin, WireShark, and many others
- **Operating Systems:** Windows 95 up to 11, Linux, macOS
- **Concepts and Theory:** Object-Oriented Programming, Unit Testing, Design Patterns, Debugging, Version Control (Git), Database Management, Web & Network Programming, Compiler Design

Personal Projects

- **Crazy Eights**
  - Fully-featured game with UI written in Java (Swing) using Model-View-Controller design pattern (MVC)
  - Play modes: local single-player against AI or online multiplayer against friends
  - Online chat system using sockets and custom protocol
  - Custom assets: logo, icon, banner, card back, sound effects, and splash screen with loading bar
- **Snake**
  - Clone of the classic *Nokia* phone game in Java using multiple data structures (LinkedList, HashMap)
  - Hi-Score system that persists between play sessions
  - Auto-play feature that uses pathfinding algorithms to play the game autonomously
- **Notepad Clone**
  - Text editor based on Windows Notepad written in Java (Swing)
  - Functionality: open, edit, create, and save text documents using Java's File I/O library
  - Custom icon, shortcuts (copy, paste, undo, redo, etc.) created using Figma
- **In progress:**
  - **Additive Synthesizer Plugin:** synthesizer for Digital Audio Workstations written using OpenAL libraries
  - **Tetris Clone:** real-time Tetris clone with local/online multiplayer and custom art assets/music

Work Experience

Riviera, Ottawa, Ontario - Cook   *July 2023 - Present*

- Meticulously craft plates at the restaurant awarded *Best Restaurant Bar* by Canada's Top 100, 2025
- Participate in a large team of Michelin-level chefs from around the world
- Coordinate with team members to execute busy dinner services at high volumes
- Prepare and present high-quality dishes according to the restaurant's meticulous standards, ensuring consistency and attention to detail
- Plate dishes with precision and artistic flair, paying close attention to aesthetics and rigorous quality control
- Be well-versed in the restaurant's menu, including ingredients, cooking techniques, and dish descriptions
- Collaborate closely with kitchen staff to ensure smooth service and timely delivery of courses
- Maintain a polished appearance, including uniform and personal grooming, to uphold the restaurant's image

Highwayman Restaurant and Bar, Halifax, Nova Scotia - Cook   *July 2021 - June 2023*

- Collaborated seamlessly with a close-knit and highly talented team of chefs in the bustling culinary scene of downtown Halifax
- Applied extensive culinary expertise and pairing knowledge to innovate and create novel menu offerings
- Crafted a rotating, seasonal menu featuring a selection of fresh vegetables, fruits, in-house cured meats, and seafood
- Develop a deep understanding of traditional and modern cuisine and techniques from Spain
- Fostered a collaborative atmosphere among staff, working together to provide a seamless dining experience

El Camino, Ottawa, Ontario - Cook   *June 2020 - July 2021*

- Executed busy lunch and dinner services on a daily basis in the heart of Ottawa's Byward Market
- Honed time management skills with longer days
- Learned every station and trained to become sous-chef

Mill Street Brewpub, Ottawa, Ontario - Events Supervisor   *July 2018 - June 2020*

- Led a team of 2-5 experienced cooks as the events supervisor
- Planned and executed weddings, business events, and tasting menus for upwards of 150 people
- Developed strong sense of time-management as dictated by rigorous schedules of weddings
- Learned every station at restaurant for the purpose of becoming an asset the the team

Certifications

- Smart Serve
- WHMIS
- Food Handler's