



NICHOLAS “KOTA” DELONG

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<https://kotatech.info/>

Summary

Adaptable and solutions-oriented professional with 15 years of experience in the restaurant industry and a background in theatrical design. Skilled in problem-solving, time management, and high-pressure decision-making. Currently transitioning into software and electrical engineering, bringing strong programming skills in Python and Java, along with foundational knowledge in HTML, CSS, JavaScript, and C#. Eager to apply technical expertise and creative thinking to innovative development projects.

Education

New River Community College

Associate's Degree

Graduated 3.474 GPA

Engineering/Computer Science
July 2025

Radford University

Studied Theatrical Design

August 2013 – December 2017

Technical Skills

Languages:

Python, Java [Fluent]

HTML/CSS, JavaScript, C# [Beginner]

Tools:

Git, VS Code, Blender, Krita, IntelliJ, Gimp,
Photoshop, Autodesk Inventor, MATLAB

Soft Skills:

- Problem-solving
- Collaboration
- Attention to detail
- Leadership
- Time management
- Creative Thinking

Projects

Tarot Card Simulator

Python, pygames, Openai, csv

Simulates a 3-card tarot reading for the user,
and a daily Horoscope generator using Openai.
<https://github.com/ndelong1/TarotCard>

Madlibs

Java, C#

Created two Madlibs:

One in Java – The Raven by E. A. Poe

One in C# – Quote from Les Misérables, V. Hugo

<https://github.com/ndelong1/MadLibs>

Experience

Kitchen Supervisor

Bull & Bones Brewhouse and Grill | Blacksburg, Va

December 2021 – Present

- Supervise kitchen operations with 3+ cooks, assist with inventory
- Train new hires in safety protocols and time-sensitive kitchen workflows, utilizing a detail-oriented approach to ensure consistent adherence to standards and seamless integration into the team.
- Maintain calm, efficient leadership during high-pressure service periods

Team Member

JoAnn's Fabrics | Christiansburg, Va

July 2020 – October 2021

- Assisted customers with product selection, returns, and custom orders in a fast-paced retail environment
- Managed stock organization and point-of-sale systems, contributing to inventory accuracy
- Collaborated with teammates to meet merchandising deadlines and seasonal rollouts

Assistant Manager

IHOP | Christiansburg, Va

May 2018 – April 2021

- Oversaw daily operations, shift management, and staff of 5+ during peak hours
- Handled training, conflict resolution, and health/safety compliance
- Acted as primary contact for customer service issues, often resolving complex challenges under pressure

Additionally:

Host at Highlander Pizza (2016), Team Member at Cook Out (2015), and Facility Trainer at Busch Gardens (2009, 2011–2014).

Developed early experience in team coordination, training, and high-volume operations.