

JACOB E. MOORE

CYBERSECURITY STUDENT

(804) 246-7513 | jakemo390@gmail.com | Warsaw, VA 22572

PROFILE

Detail-oriented undergraduate Cybersecurity student with a growing interest in cybersecurity and information technology. Demonstrates strong analytical and problem-solving skills, with hands-on experience in troubleshooting, basic programming, and understanding system functionality. Motivated to develop technical expertise in areas such as system security, data protection, and network fundamentals. Brings a strong work ethic, eagerness to learn, and experience working in team-based environments to support operational and technical objectives.

KEY SKILLS

Python Programming (Intermediate)	Cash Handling	Error Handling	Microsoft Office Suite
Time Management	Organizational Skills	Problem Solving	Customer Service
Interpersonal Skills	Teamwork	Attention to Detail	Safety Awareness
Quality Control	Code Testing	File Input/Output	Lists/Dictionaries
Basic threat analysis & risk management	Network security fundamentals	Understanding of Computer Networks	Awareness of cybercrime And digital evidence handling

RELEVANT COURSEWORK

CS 112: Introduction to Computer Programming (Fall 2025)
CYSE200T: Cybersecurity, Technology, and Society (Spring 2026)
CYSE300: Introduction to Cybersecurity (Spring 2026)
CYSE201S: Cybersecurity and the Social Sciences (Spring 2026)
CYSE406: Cyber Law

EDUCATION

Bachelor of Science – Cybersecurity Old Dominion University	Norfolk, VA Present
Bachelor of Science – Information Technology George Mason University	Fairfax, VA Transferred
Associate of Arts & Sciences (AAS) Rappahannock Community College	Warsaw, VA May 2024

WORK EXPERIENCE

Al Pugh | Warehouse Associate and Stocker (Warsaw, VA)

Oct 2024 – Aug 2025

- Stock and merchandise various beverages to ensure all stores' beverage sections remain appropriately stocked and clean, according to the company's standards.
- Ensure efficient and proper stock rotation for the warehouse.
- Assist with inventory counting.

Dairy Queen | DQ Crew Member (Warsaw, VA)

Feb 2021 – Mar 2024

- Greeted and welcomed restaurant customers with enthusiasm, professionalism, and willingness to serve.
- Operated and maintained restaurant equipment safely.
- Adhered to restaurant, health, and safety standards when preparing food.
- Created and maintained a safe, clean, and inviting environment for customers and team members.