

Michael J. Frostad

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Objective-

- To obtain a position working with control systems within the Aerospace Industry.

Education-

- **2004-Present University of Washington Seattle, WA**
Status: Aeronautics and Astronautics Graduate, 2nd Year
Emphases: Control Systems
- **2000-2004 University of Washington Seattle, WA**
Status: Graduated from Aeronautics and Astronautics in June 2004

Sample Aeronautics and Astronautics Engineering Classes

- Digital Control
- Estimation and System Identification
- Linear Systems and Multivariable Control
- Nonlinear Optimal Control
- Robust Control

Computer Skills

- ANSYS-Finite Element Method
- Matlab/Simulink-A&A Course Work and Mars Gravity Project
- Mathematica-A&A Course Work

Work Experience-

- **Aut 2004-Spr 2005 Teachers Assistant Seattle, WA**
For Autumn Quarter I was the Teacher's Assistant for AA447: Control in Aerospace Systems. My duties included grading homework, going to the class, holding office hours and teaching an hour section each week to go over the material of the course. Winter and Spring Quarters I was the TA for the Space Design class where I was responsible for the website as well as reviewing proposals and designs of the proposed Lunar Sample Return Mission. I also graded papers for a class that I took in Spring, Estimation and System Identification.
- **Fall 2002-Win 2005 Mars Gravity Project Seattle, WA**
The Mars Gravity Bio-Satellite is a mission to understand the effects of partial gravity on mammals by sending mice into space aboard a rotating spacecraft. I worked in the Attitude Control System trying to figure out how long it would take to spin up and in the Systems Engineering to develop a requirement flow down structure with subsequent requirement documents.
- **Summer 2002 Remlinger Farms Carnation, WA**
At Remlinger Farms I was a project manager. My duties included being the liaison to the customer representative. I also managed a team to cook and serve the clients needs and kept to a schedule.