# Nokia sponsored Hackathon challenges students to create apps, promotes teamwork, presentation skills

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**COPY EDITOR** 

How do you create something in 24 hours? You go to Hackathon! Saturday, October 20, Monkeybars held a Nokia sponsored Hackathon in the IdeaShop. Before the actual event, most people were intimidated by the idea of 24 hours of straight hacking, but going to the events leading up to the big day seemed to calm a few nerves. I was only able to go to the last event, where I met Andy and Adrian, we quickly formed a team, because we had no idea what any of us were doing, and frankly I was terrified. At the end, we decided what we were

going to create and headed to our respective homes to prepare for the big day. On Saturday, most teams arrived early and a few who needed extra members recruited some of the people who were not in teams, we recruited Ramsey and we called ourselves Level Up! After our potential application, Monkeybars informed us of the community fridge they would be housing some much needed caffeine and water, for which everyone was thankful and took full advantage.

After finally sitting and beginning to work, many saw the first unfortunate problem - the Internet on one side of the IdeaShop was flaky. Many teams spoke of how you could only

get a connection for about 10 minutes before being kicked off, on all 4 or 5 possible wifi connections. Three hours later, my team actually moved to use the Macs when we realized the Internet worked perfectly fine on that side of the room! We got to work, and after a while Monkeybars brought out some rather delicious food, whereas I was expecting the same old pizza, and would continue to do so throughout the night.

My team did not want to spend too much time eating and not enough programming, so most of the times food was brought out; we simply ate it while programming.

During this time, we were all forced to learn things we had not previously learned or seen for a very long time. Adrian and Ramsey had to learn Android development, I had to become much more competent at graphic design, and Andy - who had a bit of experience from a while back - did the vast majority of all the programming.

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Around 06:00, we were all feeling the stretch, but we team did not give up. We were all constantly trying to find more and more to do so that we could have our project completed within the 24 hours (which was slightly extended due to a late start). I took a very short nap that

somehow revitalized me, and when Ramsey was done creating his modules, he also took a short nap. Andy was unfortunately the one tasked with the challenge of putting all of our code together and making it work, which was no simple matter. Near the end, Andy got it all working and we prepared to give our presentation. I took charge of preparing the key points we needed to cover, and our team worked out who would say what and when. Since there was only 5 minutes, we knew we had to be quick, but luckily we were second to last in the order.

We saw the other teams' projects and were intimidated yet again with such ideas as a plane that could be controlled via phone movement, a much more efficient way of reporting errors to the right places on campus, an on-the-cloud application that could control and check the status of your garage door from anywhere in the world, and an application that makes it easier to find events happening at IIT.

Many teams unfortunately went over time, so we vowed to be as concise as possible while sticking to our most important information. After we went, quite a lot of people really liked our application, and we went home feeling very excited to even have recognition of our hard work.

Monday, October 29th was Demo Day at TechNexus, where we had to give our presentations again in front of a few companies looking for potential employers Zebra, Gogo, and Coyote. 'The winners have already been picked, we told ourselves in a vain effort to keep from being anxious.

After the presentations, the companies were very excited to talk to the different groups, and we were awarded second place overall! All in all it was a very productive two days and I am extremely glad I got the courage to go in the first place.

A s a n attendee who enjoyed the entire experience and will be returning next time, I thank Monkeybars, Nokia, TechNexus, and the Nerdery, as well as my teammates Andy, Adrian and Ramsey, for making my silly spreadsheet a reality, this would not have been possible without all of you.

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8

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This sandwich was invented by Jimmy John's brother Huey. It's huge enough to feed the hungriest of all humans! Tons of genoa salami, sliced smoked ham, capicola, roast beef, turkey & provolone, jammed into one of our homemade French buns then smothered with onions, mayo, lettuce, tomato, & our homemade Italian dressing.

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OK, SO MY SUBS REALLY AREN'T GOURMET AND

WE'RE NOT FRENCH EITHER. MY SUBS JUST TASTE

A LITTLE BETTER, THAT'S ALL! I WANTED TO CALL IT JIMMY JOHN'S TASTY SANDWICHES, BUT

MY MOM TOLD ME TO STICK WITH GOURMET.

SHE THINKS WHATEVER I DO IS GOURMET, BUT

I DON'T THINK EITHER OF US KNOWS WHAT IT

MEANS. SO LET'S STICK WITH TASTY!

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