

LAZARO RIVERA

81 Orton Marotta Way Apt 1074
02127 | 23lazarorivera@gmail.com | 617.858.9808
Linkedin www.linkedin.com/in/lazarorivera0

SUMMARY

In my 10 years in food and beverage I have worked in every position from busser to cook, and eventually management. I developed good communication and flexibility skills. I'm also good at adapting to any situation. I enjoy working on teams and getting the best result. I'm currently looking to start a new career in the biotech industry in an entry-level scientific operations role. Through my training at Bioversity, I have gained some great transferable skills that I can bring over to the industry.

SKILLS & ABILITIES

Flexibility: I bring a strong capacity to work varied hours, while arriving early and staying late even on holidays and birthday showcasing.

Adaptability: I'm able to adapt to fast pace and changing environments, quick thinking and problem solving. That stems from my experience in restaurants where things can be calm one moment, then very chaotic the next.

Mentoring: I've been a mentor to my sibling and teammates all my life in the sense that a lot of them come to me for my opinions or advice on things they are uncertain of and I feel it's because I don't sugar coat anything and will give you a genuine answer.

Delegating: I'm good at putting my skills to use based on the need at that moment, which largely stems from my manager experience at McDonalds.

Public Speaking: I developed this skill while I was growing up and my baseball coach used to be a very good public speaker and I asked him how he did so effortlessly. He told me basically to imagine it's just you and nobody else and just speak and then eventually it becomes second nature.

Collaboration: I'm very good at working with others since my role as a lead server consisted of working groups.

WORK HISTORY | BANQUETS SERVER

Wynn Resort | Encore Boston June 2019 - Current

I'm accountable for managing assigned table tasks, executing thorough prep work including the setup of buffet stations, and

ensuring a clean and organized environment for patrons at the conclusion of each shift.

IN-ROOM DINING SERVER

Kimpton Hotels | Marlowe Hotel Cambridge August 2017- 2023

Duties include receiving and preparing guest room service orders. As well as delivering it to there rooms

BANQUET HOUSEMAN

Omni Orlando Resort | March 2015 – March 2016

I was part of a collaborative team that was responsible for banquets for various events at the hotel. This involved arranging elements such as dance floors, stages, tables and chairs and with precision and attention to detail ensuring seamless execution for events.

MCDONALD'S

MANAGER | CHAMPIONS GATE FLORIDA Dec 2014 – July 2017

I oversaw the daily operation in the restaurant, taking charge of inventory management, scheduling, and maintaining high cleanliness. I ensured the efficient and organized functioning of the restaurant to uphold a superior level of service all while supervising at least 20 employees or more per shift.

EDUCATION | Enrolled In Bioversity

I am one out of 18 students that went through a competitive application process that included over 120 applicants. This comprehensive 8-week program covers biotech industry insights, lab skills, safety standards, GDP, facility management, inventory control, biomanufacturing, professional behavior, communication, and job interview skills.

Mid Florida Tech, Orlando Florida
GED - 2015

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