

Katherine Reyes Aguilar

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PROFILE

With 3 years of experience in back of house roles that ensure the customer facing roles are well executed in a timely manner and with customer satisfaction, I've recently enrolled in the Biotech Career Foundations certificate program designed by Bioversity in partnership with the Massachusetts College of Pharmacy and Health Sciences. During the eight-week course we received training on a variety of technical skills including lab equipment and supplies, lab safety, inventory management, and CO2 and liquid nitrogen tank safety. I am seeking to transition into an early-career role in the life sciences. I'm eager to apply my organizational, detail-oriented and adaptivity skills to benefit your team

EDUCATION

Bioversity – Biotech Career Foundations Certificate of Completion	August 2024
University of Massachusetts Amherst, Amherst Ma - B.S in Animal Science Working towards my B.S. Significant husbandry experience for farm animals.	2020- Present
Brookline High School Diploma	2018

EXPERIENCE

Inventory Specialist - Rooted In, Boston MA	December 2022 - July 2023
<ul style="list-style-type: none">• Audited product to follow and stay in ordinance with CCC guidelines• Performed intake of product delivery, Established the system of organization in fulfillment for efficiency and restocked product• Fulfilled in house orders in timely order for fast transactions	
Barback/ Food Runner - The Colonnade Hotel, Boston Ma	April 2022 - September 2022
<ul style="list-style-type: none">• Established punctuality becoming the opener to assemble bar for its operations• Managed the delivery of correct meals for excellent customer satisfaction• Multitasked in a fast-paced hotel restaurant kitchen/ rooftop with exposure to high level clientele	
Expediter - The Colonnade Hotel, Boston Ma	June 2022 - September 2022
<ul style="list-style-type: none">• Led steady progress in the completion of meals in a timely manner while attentive to any aversions or allergies presented• Stocked food items to accommodate and increase productivity and efficiency for opening• Assisted chef with personal projects, private catering and exclusive events	

SKILLS

- Organization/ Detail Oriented – Established organizational systems to run a smoother operation
- Adaptability – Executed the completion of a multitude of roles from being a manager's assistant when there was lack of staff present to being given the expo role in the hotel kitchen because they were made aware to my attention to detail and great multitasking.
- Conflict resolution – Expedited problems that arose within physical contribution or tech application based

LANGUAGES SPOKEN

- Spanish
- English

