**Davidson Debrosse**

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**PROFILE**

I recently completed the Biotech Career Foundations certificate program, designed and taught by the Massachusetts College of Pharmacy and Health Sciences. After four years of professional experience as a pharmacy tech, I am eager to leverage my transferable skills and technical training to transition into an early-career lab operations role.

**Technical Training**

* Hazardous chemical identification and classification
* Familiarity with inventory management, pipetting, gas cylinder safety
* Recently received Biosafety and Bloodborne Pathogen and Chemical Hygiene trainings

**Professional and Transferable Skills**

* Quick Learner: Adapted to new environments and mastered equipment, enabling me to train new hires on effectively managing job-specific tools.
* Critical Thinking: Took initiative to assist in remapping the department floor plan to accommodate new equipment safely and efficiently.
* Problem Solving: Created backup plans for the prescription process and equipment to use in case of breakdowns. Troubleshooted issues with prescriptions.

**EDUCATION**

**Bioversity – Biotech Career Foundations** May 2025

Certificate of Completion

**The Salvation Army Kroc Center Culinary Arts Training Program**         May 2019

Certificate of Program | MA Jr. Apprenticeship |SERV Safe Food Handler’s Certification

**Endicott College – Boston** May 2016

Associates in Business Management and Finance

**EXPERIENCE**

**LI Script** April 2021- March 2025

Pharmacy Tech

* Ensured accurate prescription processing and regulatory compliance, maintaining high standards of safety and quality control.
* Collaborated cross-functionally with healthcare professionals to optimize medication management, demonstrating strong teamwork and communication skills.
* Leveraged pharmacy software systems for precise data management and provided patient education, highlighting attention to detail and commitment to compliance.

**NYS Homeowner Housing Funds** March 2022 - August 2023

Case Manager

* Conducted detailed analysis of complex documentation such as comprehensive assessments of homeowners' financial situations to identify mortgage challenges to ensure accuracy, compliance, and alignment with regulatory requirements.
* Maintained precise records and provided strategic guidance, demonstrating strong project coordination skills and commitment to process improvement. Verified and analyzed documentation to support mortgage modification and payment negotiation processes
* Facilitated cross-functional communication between financial institutions and courts, streamlining mortgage grant information flow and supporting successful homeowner negotiations during COVID-19.

**Columbus Hospitality Group,** Sorellina Fine Dining March 2019 - March 2020

Sous Chef

* Streamlined operations by managing food inventory, optimizing workflows, and minimizing waste, ensuring efficiency and cost-effectiveness.
* Implemented and monitored compliance protocols stringent sanitation protocols and cost-effective food controls to maintain quality standards, ensuring adherence to regulatory guidelines and maintaining high operational standards.

**Certifications**

**National Restaurant Association:**  SERV Safe Food Handler Certificate 2023

**America Red Cross:**  Adult and Child CPR and First Aid, AED 2024

**Massachusetts Restaurant Association:**  Certificate of Allergen Awareness 2024

**Languages Spoken:** Fluent in English, French and Haitian Creole