

Martise K Martin

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PROFILE

I recently completed the Bioversity Biotech Career Foundations Certificate Program, designed and taught by the Massachusetts College of Pharmacy and Health Sciences. After seven years of professional experience in the restaurant industry, I am eager to leverage my transferable skills and technical training to transition into an early-career lab operations role.

Technical Training and Professional Skills

- Collaboration and critical thinking in a lab-based and real-world case scenario
- Solution and buffer preparation, molarity, dilutions, and unit conversions
- Data entry, management, and analysis using Excel
- Communication: Efficiently received, prepared, and served customer food orders while maintaining accuracy and a positive attitude to ensure a high-quality dining experience.
- Teamwork: Demonstrated reliability and leadership by motivating teammates, offering support when needed, and leading by example to foster a collaborative and productive work environment.

EDUCATION

Bioversity – Biotech Career Foundations
Certificate of Completion

August 2025

NECAT

Serv safe

Certificate of Culinary Arts

May 2018- September 2018

Experience

Janitor

Planet Fitness, Mattapan MA

October 2023- May 2024

- Sanitized gym equipment and common areas following gym protocols, to maintain a clean, safe workout environment for all members.
- Cleaned and prepared the gym and supporting areas by removing trash, restocking supplies: and thoroughly cleaning restrooms to meet facility hygiene standards.

Line Cook

Earls, Boston MA

November 2019- May 2023

- Monitored kitchen orders to prepare meals accurately, efficiently, and in accordance with safety standards.
- Cleaned, maintained, and restocked kitchen equipment and supplies to support smooth next day operations, promptly reporting low or depleted items to management.
- Carefully followed food modifications and allergy alerts to protect guest health and meet dietary needs.
- Performed timely and accurate order fulfillment while maintaining a safe and clean workspace.

Laundry and Textile Specialist (92S)

US Army Reserve, Hanscom AFB, MA

2000-2002

- Ensured hygiene standards and infection control compliance in field and Garrison environments.
- Tracked and managed inventory of clothing and textile supplies using Military logistics.
- Supported emergency operations with mobile laundry units during field exercises and deployment.