

# Douley Olivier

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## PROFILE

I recently completed Bioversity's Biotech Career Foundations Certificate Program, designed and taught by the Massachusetts College of Pharmacy and Health Sciences. After eleven years of professional experience in the culinary field, 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

- Categorize and manage various types of laboratory inventory, including consumables, chemicals, and supplies
- Familiar with Good Manufacturing Practice and Good Documentation Practice
- Knowledgeable in data entry, management, and analysis using Excel and digital tools
- Attention to Detail: Monitored and adjusted temperature and humidity and inspected extruded pasta for defects to uphold quality standards and minimize product loss.
- Applied SERV Safe certification, HACCP protocols, equipment safety, and allergen awareness to maintain health standards and ensure safety for staff and guests.

## EDUCATION

**Bioversity – Biotech Career Foundations**  
Certificate of Completion

August 2025

**Newbury College**  
Bachelor's degree in culinary management

September 2016 - May 2019

## EXPERIENCE

**Chef Assistant, Bartender, Server**

Icebox Bar Service, Boston, MA

February 2019 – Present

- Collaborated with the Executive Chef to document catering supply needs, prepare menu item descriptions, and ensure seamless event execution.
- Leverage strong communication skills as event head chef to cultivate a collaborative team culture and deliver client focused events with precision and consistency.
- Coordinated table presentation to support brand image and deliver a refined dining experience.

**Pasta Maker**

Seven Hills Pasta, Boston, MA

September 2022 - November 2024

- Serviced and maintained pasta production equipment to ensure optimal performance and minimize downtime.
- Inspected pasta for defects and verified quality to maintain high production standards.
- Assisted the team in fast paced environments, contributing to quicker service and improved customer satisfaction.

**Line Cook**

June 2016 - December 2018

McCormick & Smick's, Boston, MA

- Demonstrated reliability and adaptability by consistently delivering high quality dishes during peak service hours, contributing to smooth kitchen operations and high customer satisfaction.
- Maximized efficiency during downtime by prepping ingredients and organizing tools and equipment for other stations, supporting smooth service and consistent food quality.

## SKILLS/INTERESTS

Certifications: SERV Safe and TIPS

Languages: English, French and Haitian Creole

3D Printing, Music Production