

Matthew Dwyer

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ADDRESS: 2591 CHESTER ROAD, UPPER ARLINGTON, OHIO

Education

University of Cincinnati

Pursuing BS in Neuroscience

Grandview Heights High School

September 2008 to June 2009

June 2007

Work Experience

Dahlia Bar & Lounge.

July 2019 to April 2020

VIP Service

- Coordinated with guests and staff in a loud faced paced environment to ensure effective service.
- Extremely personable with patrons to create a fun relaxed environment.
- Head of all bussing duties including cleaning dishes, actively maintaining a clean area for VIP's, setting decorations, and maintaining general cleanliness for the entire building.
- Consistently challenged with ways to improve service and quality of the VIP experience.
- Assisted other staff members often with many miscellaneous tasks to help the success of the overall business and boost morale.

SEA Ltd.

November 2015 to June 2019

QC Lab Technician

- Completed flash point testing and determination of candle systems and fragrances utilizing ASTM methodologies.
- Completed various testing including fire safety testing, candle glassware testing, accessory testing, safety labeling review and visible emissions testing from candles.
- Responsible for candle burn data entry and analysis.
- Completed Evaluations on failed candles.
- Adherence to fire and air quality safety standards.
- Worked in a fast paced testing environment, maintained work space cleanliness.

Kroger Columbus Bakery, Columbus, OH

February 2010 to February 2014

QA Lab Technician & Process Auditor

- Performed cookie, cracker and snack food process auditing.
- Inspection of food process lines for quality and process inconsistencies from raw materials to finished product.
- Custodian of special projects within quality assurance department such as breakage studies, shelf life studies, and thermodynamic oven profiles.
- Managed and created the policies and procedures for all lab equipment
- Trouble-shot and maintained all high profile lab equipment.
- Performed audits on process equipment including ovens, fryers, and mixers.
- Performed quality tests on all foods for adherence to quality standards.
- Worked all three shifts of operations within each laboratory of the bakery.
- Worked with individuals from all phases of the operation.

Skills

Effective communication. Process improvement. Extremely proficient in understanding and maintaining technologies. Very engaged and upbeat.

Quality Assurance (9 years), Microsoft Windows (20+ years), Microsoft Office (20+ years), Computer Skills (20+ years), Food Safety (5 years), Data Entry (5 years) Data Analytics (3 years)