

Nathan Hahn

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Summary

Highly motivated individual looking to get the job done.

Leadership Strengths: **Executive** -Restorative* -Relator -Strategic* -Achiever -Context
based on the book Strengths based Leadership copyright 2008 Gallup, Inc. - adapted from Clifton StrengthsFinder 2.0

Experience

Glazing Installer - CNC Glass Work Inc. Arvada, CO — June 2014 - Present

- Commercial - New & Existing: Window enclosures, frames, store fronts and door enclosures.
- Residential - New & Existing: Windows, patio doors/sliders, reglazes, replacing glazing bead, shower doors, mirrors along with troubleshooting for client service calls.
- Complied with CNC's base rules and regulations of safety codes for proper glass installation.
- Learned scheduling, proper technique for measurements, plus a comprehensive knowledge of the tools.
- Developed strong time management skills, together with the mindset for getting the job done within deadline time frames.

Dining Services III - University of Colorado Boulder, CO — April 2012 - March 2014

- Worked with team members to produce a high quality meal with the freshest ingredients, while adhering to the ServSafe food preparation and safety guidelines.
- Supervised while training new team members, as well as, student workers on basic kitchen knowledge including: proper handling of knives, safety with sanitation, food production, and preparation; all while providing a team oriented atmosphere to boost morale within the organization.
- Served three to five hundred people a night.
- Received promotions, plus training on leadership and various kitchen techniques (butchering 2yrs.)

Carpenter (apprentice)- Sound Structures Denver, CO — March 2011 - March 2012

- Sub-contracting company for installation of laminate, countertops, cabinets, shelves, baseboard at regional Wal-marts, retirement communities, and the remodeling of kitchens / bathrooms for private residencies.
- Prioritized multiple jobs to ensure completion of projects by given deadlines
- Gained knowledge of basic carpentry together with building code compliance.

Laborer - Sun Construction Longmont, CO — December 2010 - March 2011

- Engaged in demolition, installation of baseboard and HVAC curbing at New Microsoft building in Boulder, CO.
- Used problem solving skills for door enclosures, ceiling tile, hepa filters for clean rooms at various locations in the Boulder County area of Colorado.

Installer (carpentry/glazer) - Front Range Install Lafayette, CO — May 2009 - October 2010

- Executed duties from demolition to finishing work throughout full basement remodel (Demolition of existing dwelling, concrete re-pour, framing, drywall / mud, new door installs, window replacement, baseboard and touch-up)
- Performed Pella window replacements (avg. 8-12 a day), cut outs for patio sliders in addition to installation of varied enclosures.
- Trim work if needed on any window or door replacement.

Trainer - Baker St. Pub Boulder, CO — June 2008 - July 2009

- Trained kitchen staff to open Boulder, CO location.
- Expedited while ensuring that staff hewed to all food safety and sanitation requirements.
- Worked with team to establish clear intercommunication processes for peak service times, food preparation and recipe consistencies.

Lead Line Cook - Beef-O-Brady's Louisville, CO — November 2008 - May 2009

- Organized initial kitchen set up for easy maintenance.
- Teamed with Executive Chef for food ordering, party planning on top of new hire training programs.
- Developed corresponding paths between the kitchen to wait staff ensuring timely food delivery in conjunction with excellent preparation for high quality customer service.

Chef / Owner - Erie's Italian SteakHouse Erie, KS— February 2004 - March 2007

- Opened new restaurant: found location, remodeled kitchen and dining area.
- Remodels included: walk-in freezer, new carpet, new flooring in kitchen, equipment installation which was purchased through various auctions around the Tri-State area.
- Hired, trained staff, ran kitchen for dinners, conducted all food ordering / purchases, employee scheduling and payroll.

Sous Chef (*Seasonal*) - Dove Island Fishing Lodge Sitka, AK — June 2006 - September 2006

- Made daily dinner menus with the Chef, helped with food ordering, while observing various client needs.
- Ran omelet station, prepared fruit /cheese trays on a daily basis while helping out with dinner preparation, and front of the house dinner service.
- Served five course dinners seven-days a week for twenty-five to thirty-five clients (fine dining).

Education

CareerReady Colorado Certificate - Skills assessment Level 5 - State of Colorado — 2010

Skills

Troubleshooting, Artistic skills, Coaching performance improvement, Planning / Development skills, Teaching / Counseling skills, Spatial analyzing, Management skills including: Supervision, Time building / management, Problem solving, Detail oriented, Organization, used Professional Image skills on a daily basis. Passionate about food and eager to learn new and improve on acquired skills.

Construction: 5yrs. Experience in residential / commercial: framing, glass installation, door enclosures, hanging ceilings and tile, drywall / mud, trim work, paint, baseboard, touch up. Have an eye for finish construction plus a solid work ethic for all phases of construction. -Tool experience: miter saw, circular saw, sawzall, multi-tool, hammer drill, drill driver, impact drill, Dremel, jack hammer, floor striper, floor sander, floor buffer, palm sander, orbital sander, variety of grinders, Hilti direct driver(framing gun), glass cutter, nail guns and stapler, withal basic hand tools.

Kitchen: Experience in all phases of the dining experience from material handler to Chef in back of the house / busing to expediting for front of the house.

- High volume as well as fine dining
- Strong customer service skills.
- ServSafe Certified Cert. Number - 9153837 State of Colorado — May 30th, 2012
- Dedicated and results oriented team player.

- Extremely motivated, well organized and reliable.
- Sauté, Grill, Fry, Prep on top of quality knife skills and butchering.