Robin Shaw Las Vegas Metro Area (702) 830-1124 career@robinshaw.me







Work History

Food Service

- Wok Chef, Tei Too Asian Fusion
 - I stationed the wok of a medium-small Asian fusion restaurant. A typical shift involved preparation of 150-200 dishes and line duties.
- Lead Breakfast Chef, Franconia Inn
 - I supervised the back of house breakfast operations for a small bed and breakfast diner. A
 typical shift involved preparation of 60-80 dishes, inventory maintenance, and dinner-shift
 line duties.
- Grill Cook, Chipotle Mexican Grill

Customer Service

- Tier 2 Customer Support Specialist, *Alorica, Inc.*
 - I was contracted through Alorica to support client-side logistics operations for large-appliance manufacturers.
- In-Home Service Specialist, Valley Supported Living
 - I supported the in-home living of adults with developmental disabilities in various capacities, as needed. A typical shift involved hygienic care, custodial duties, and food prep.

IT Support

- SaaS Point-of-Sale Support Specialist, Mac Retail Solutions
 - I supported the installation of point-of-sale inventory control systems for small businesses and the training of employees on the use of Lightspeed POS software. A typical shift involved data-link infrastructure installation, troubleshooting, and retailer support.

IT Skills

Advanced WAN

Inter-domain Forwarding (BGP) Cloud/Hybrid Orchestration MPLS VPN

LAN

Layer 2 Management Protocols Dynamic Routing Protocols IP Address Management

Network Security

Identity/Access Policy Management Firewall Rules/Advanced IDS Cisco Best Practices

Certifications

AWS

Advanced Networking Specialist

Cisco

CCNA

CompTIA

Cloud+ Security+ ce

NRFSP

Certified Food Safety Manager

(Cisco – Service Provider Specialist certification expected Fall 2021)