**Jonah Sahagun**

North Hollywood, CA / 305-975-4438 / jonahsahagun@yahoo.com

**Executive Summary**

Hard working individual who is looking for an opportunity to grow within a position. A dedicated individual who has great customer service and problem-solving skill.

**Technical Skills**

* **Operating Systems:** Windows Client, Familiarity with Kali, Ubuntu, Windows Server
* **Networking:** VLAN’s, ACL’s, RIP, Static Routing, Subnetting, VTP, 802.1q, InterVLAN Routing (R.O.A.S.)
* **Security:** Knowledge of SIEM, Edge defense, NIST best practices, log analysis, and Layered Defense concepts
* **Tools:** Knowledge of Kali, Hydra, NMAP, Wireshark, Nagios, Pentbox (HoneyPOT), Nessus, Splunk, Q Radar
* **Cloud:** Knowledge of AWS

**Education**

**University of Miami Cybersecurity Professional Program** April 2020 – March 2021

*Certificate of Completion*

* Defensive cybersecurity program complete with in-depth networking, Cloud, Windows, and Linux security courses that aided in the mastery of cyber infrastructure technologies, incident response techniques, and digital forensic theories. Prepared for Network+, Security+, LPI, CCSK, CCNA, CCENT, SSCP, and CySA+ certifications.
* Personal and School Related Cyber Projects in this Google Drive. <https://drive.google.com/drive/folders/1MceW6MeHmBYyRIDDZKufWHmjQ0ldo4L3?usp=sharing>

**Professional Experience**

**Panera Bread** February 2019 – August 2019

*Drive Thru/Barista*

* Spoke to and interacted with new and regular customers.
* Made and served specialty coffee and tea beverages.
* Maintained clean and sanitized workstation and complied with health and safety guidelines.
* Welcomed customers, read menus with specials or new items, answered questions, and accepted orders and payments
* Cleaned and restocked work and dining areas, emptying trash, and sanitizing equipment and utensils.
* Maintained cash resources by accurately processing payments and computing sales prices.

**Sushi Sake** January 2018 – June 2018

*Busser*

* Maintained dining room and kitchen cleanliness and inventory.
* Removed dishes and soiled utensils throughout customer meals to keep tables clean and tidy.
* Prepared dining room for customers by sanitizing and clearing tables quickly.
* Performed janitorial duties, including sweeping and mopping, taking out the trash, and restocking restrooms.