

Destin Strong

Wesson, MS 39191

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I am a very motivated and driven individual. I work well alone or in teams. I can lead if the job calls for it. I am willing to go above and beyond my duties. I'm great with customers/people. I enjoy making new connections with people.

Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

General Laborer

Continental Carbonic Products Inc - MATHESON TRI-GAS-Brookhaven, MS

November 2023 to Present

I operate machines that produce dry ice for customers. We package and ship several different grades of ice for a wide variety of clients across the southeast.

Independent Contractor

Rocky Mountain Biological Laboratory-Crested Butte, CO

September 2019 to October 2023

I have been doing seasonal work for RMBL from May to November for the last 5 years. My job included carpentry, framing, plumbing, wiring solar lights and general upkeep of the infrastructure of old cabins built in the late 1800s in a historical mining town in the heart of the Rockies. I have experience in supervising and training crew members. The job also allowed me to be an integral part of the community and help scientists with anything from housing issues to moving field science equipment to different locations around research sites.

Barista

The Coffee Lab-Crested Butte, CO

January 2018 to March 2019

My duties included baking pastries, making coffee, and cleaning the shop. I also had the privilege of meeting and interacting with new people on a daily basis. I helped the shop create a safe and fun environment for the community to hang out in and/or work.

Associate Manager

Pyros Pizza-Hattiesburg, MS

September 2018 to January 2019

After a month of employment I was given a raise and promotion to shift leader then associate manager. My responsibilities include training new employees, running the FOH, preparing the lobby and hydration area for opening, and helping lead employees to do their jobs the "Pyros way". I help oversee each shift placing employees in their positions and help out wherever I'm needed to make the shift run smoothly.

Head Cook/Kitchen Manager

Uncle Joe's Kitchen LLC-Centreville, MS

March 2016 to July 2018

I smoked specialty meats on the smoker/pit. Used the meats to make specialty sandwiches. I was in charge of inventory and placing orders. I also kept up the Facebook account.

Pottery Glazer

The Good Earth Pottery-Starkville, MS

April 2015 to March 2016

I glazed pottery pieces. Loaded and unloaded kilns. Refined pieces for sale. Shipped orders across the country and delivered locally. Kept up with glaze inventory and orders coming in.

Assistant Manager

Family Dollar-Centreville, MS

January 2012 to February 2015

Managed employee duties. Kept inventory and made orders for the store. Kept store clean and in order. Did schematics for store. Checked in deliveries and stock. Stocked shelves. Managed register and money. Made deposits. Opened and closed the store.

Manager

Seattle Drip-Richland, MS

July 2011 to May 2012

I hired employees and trained them as baristas. Set up vendors for the store. Managed registers. Completed inventory and orders. Opened and closed the shop. Organized products in store and window display. Did payroll and tips distribution.

Barista/Shift Supervisor

The Coffee Loft-Fairhope, AL

April 2008 to August 2010

Baked a variety of different goods including biscotti, quiche, bread, muffins, oat cookies. Made specialty coffee drinks. Ran cash register. Opened and closed store.

Education

Some college in Computer Networking

Co-Lin Community College - Wesson, MS

August 2011 to April 2012

High school diploma or GED in General Studies

Fairhope High School - Fairhope, AL

January 2007 to May 2008

Skills

- Organizational Skills
- Training

- Server
- POS
- Cooking
- Fast learner (10+ years)
- Customer Service (5 years)
- Coffee experience
- Baking (10+ years)
- Barista experience
- Hotel experience
- Hand tools
- General contractor (5 years)
- Food Preparation
- Busser
- Plumbing
- Carpentry
- Landscape Maintenance
- Kitchen Experience
- Construction
- Communication skills
- Organizational skills
- Time management (5 years)

Certifications and Licenses

ServSafe

April 2016 to May 2020

Licensed in Servsafe for restaurants

Additional Information

I have been working as a general contractor for the Rocky Mountain Biological Laboratory for the past 5 seasons in Gothic, CO. During this time I have picked up a diverse variety of skills. Living in that community gave me a passion for helping people and creating community. I would be a good fit for a company that has a similar mission statement.