Jarred Randall

Philadelphia, PA | 561-376-0708 | JarredERandall@gmail.com

EDUCATION

University of Pennsylvania

Master of Urban Spatial Analytics 2023 - 2024 Magna Cum Laude

University of Florida

Bachelor of Landscape Architecture 2018 - 2022 Magna Cum Laude

SKILLS

Project Management
Team Leadership
Client Relations
Regulatory Compliance
Critical & Creative Thinking
Problem Solving
Community Engagement
Public Speaking & Presentations
Technical Writing
Budget Management
Spatial Analysis
Data Science
Data Visualization
Data Wrangling
Geospatial Modeling

SOFTWARE PROFICIENCY

Adobe Creative Suite
Microsoft Office Suite
Microstation Connect
Python | R Studio
ArcGIS Pro
AutoCad | Land FX
Rhino

PROFESSIONAL EXPERIENCE

Miller Legg

Landscape Designer II August 2020 - Present | Remote

- Lead various landscape design projects, demonstrating strong project management skills.
- Conducted in-depth proposal research, resulting in a higher project win rate.
- Created innovative conceptual designs that met client specifications and exceeded expectations.
- Developed comprehensive hardscape and planting construction documents and details.
- Coordinated with regulatory agencies, ensuring project compliance and smooth approval processes.
- Produced high-quality graphic exhibits and renderings to communicate design concepts effectively.
- Conducted survey fieldwork to gather essential data for project planning.

Boxcar Wine & Beer Garden

Bartender

2017 - 2020 | Gainesville, FL

- Delivered excellent customer service, consistently exceeding patron expectations.
- Built and maintained positive and professional relationships with guests.
- Established a strong reputation with regular customers, enhancing their overall experience.

Tres Gatos

Sous Chef 2012 - 2018 | Boston, MA

- · Led menu planning and dish development.
- Fostered a positive and collaborative team environment, boosting team morale and efficiency during high-stress periods.
- Managed daily food preparation, optimizing kitchen workflows for faster service and improved quality control.
- Efficiently handled food orders and inventory management, reducing waste and ensuring costeffective operations.