

# Maya Harden

maya.harden@tuta.com | (502-681-4231) | Louisville, KY

## Work Experience

### Barista Parlor

Jan. 2023 – Aug. 2024

#### *Kitchen Manager*

- Supervised daily kitchen operations, ensuring timely food preparation, quality control, and adherence to health and safety standards.
- Managed inventory, ordering, and vendor relationships, reducing food waste and optimizing supply costs.
- Assisted with menu planning and portion control, helping to standardize recipes and maintain food consistency across shifts.

### Feast BBQ

March. 2020 – Jan. 2023

#### *Back of House Shift Leader*

- Coordinated kitchen staff during peak service hours, ensuring smooth workflow and timely execution of orders in a high-volume environment.
- Monitored equipment maintenance and cleanliness, contributing to the restaurant's successful health inspections and overall safety compliance.
- Trained and led a team of kitchen staff, improving efficiency and maintaining a high standard of customer service.

## Education

### University of Louisville

Expected completion Fall 2025

#### *BSBA Computer Information Systems – Cybersecurity*

### CompTIA A+ Certified

Expires Jul. 2027

### CompTIA Security+ Certified

Expires Aug. 2027

## Skills

- Use of Windows, MacOS and GNU/Linux distributions in both home and network setups
- SQL, HTML, and CSS experience
- Network security best practices and pen-testing acquired with CTF and home labs
- Setup and maintenance of PC and network hardware
- Communication, teamwork, and customer service developed from previous job roles