



(703) 479-9935



mainnella@gmail.com



Henrico, VA

EDUCATION

Oakley High School
Utah
2011
3.5 GPA

Michael A. Innella

Charismatic and knowledgeable professional, seeking to leverage skills and abilities in an organization where I can display an outstanding ability to plan, operate, multitask, organize, coordinate, and implement practices and procedures to bring significant improvements in processes and sales towards the successful attainment of the goals.

HIGHLIGHTS

- Entrepreneur
- Self-Learner
- Sales Enablement Management
- Customer Success Management
- Business Operations
- Project Management
- Organizational Skills
- Critical Thinking Skills
- Strong Work-Ethic
- Upsell
- Leadership

EMPLOYMENT EXPERIENCE

Amazon Seller | Amazon | December 2021 - Present

- LLC business owner focusing on resale of products as a source of passive income

Sous Chef | Hill Cafe | March 2021 – December 2021

- Customer-facing chef, responsible for resolving customer issues, order fulfillment, scheduling staff and menu organization.

Line/Prep Cook | Server | Poe's Pub | October 2020 – February 2021

- Rebuilding and fixing outdated equipment and incorporating standard operating procedures for business efficiency.

Roofing Technician | Gelardi Enterprises | October 2019 – January 2020

- Contract-based role with responsibilities for leak investigation, roof and exterior repair, and project management of orders.

Business Operations Specialist | Genesis Consulting | 2018 – 2019

- Manage social media accounts, draft and edit website content, write press releases and assist with formatting documents, configuring computers, manage storage, review expense reports, answer and direct phone calls.

Bartender | Server | Shyndigz | 2018

- Customer oriented role to provide a great experience to drive repeatable business.

Sales Associate | Best Buy | 2016

- Floor sales specialist with exemplary sales record.

Kitchen Manager | Bartender | Security Professional | The Hideout | 2016

- Responsible for all facets of kitchen operations • collaborating with executive chef to develop and implement menus; • interviewing and making hiring recommendations for kitchen staff; • ensuring the kitchen met health and safety standards, • preparing and plating food; • maintaining inventory levels and developing schedules. Filled in as a bartender and as a security personnel to ensure uninterrupted business operation.