





GAVIN PIERCE

BIostatistics GRADUATE STUDENT

CONTACT

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LANGUAGES

R 
Python 
Matlab 

HONORS & AWARDS

UDC Scholar of Hope Recipient: 2021
UDC Dean's List: Fall, 2020; Spring, Fall 2021

SERVICE

AmeriCorps | City Year | Brooklyn, NY
Corps Member | August 2009 - June 2010

SKILLS

- Team management
- Project planning and execution
- Trained in bystander intervention and conflict de-escalation
- Effective communication
- Critical thinking and adaptability

ETC.

- Published in Bon Appétit Magazine
- Contracted for international bartending event in Paris, France

PROFILE

I'm an aspiring statistician with 7+ years of leadership experience. I have worked with a diverse range of professionals and academics in dynamic environments. Prospectively, I aim to combine a people-facing skill set with my current technical training to become an asset to a rising biotech company.

EDUCATION

University of Washington | Seattle, WA

M.Sc. Biostatistics | September 2022 - Present

University of the District of Columbia | Washington, D.C.

Bachelor of Science | Pure Mathematics | August 2019 - May 2022
GPA: 4.0 / 4 | Summa Cum Laude

EXPERIENCE

University of Washington | Seattle, WA

Teaching Assistant *Medical Biometry* | Fall 2022

Department of Biostatistics
Instructor: Lurdes Inoue, Ph.D.

Teaching Assistant *Health Sciences Biometry* | Winter 2023

Department of Biostatistics
Instructor: Allison Meisner, Ph.D.

Room 11 | Washington, D.C.

General Manager | August 2015 - March 2020

Bar Manager | September 2013 - July 2015

- Directly responsible for business operations, team management and marketing
- Oversight of \$1,000,000+ in annual sales
- Led professional development for staff of 20+ employees
- Installed and programmed Breadcrumb POS system

Hospitality Consultant | Washington, D.C.

Bad Saint | 2015-2020

- Developed cocktail program for award winning, nationally-recognized restaurant
- Trained employees on beverage knowledge and best service practices

Lucy Bar | 2022

- Designed cocktail and wine programs tailored to modern trends and economies
- Instrumental in bar composition and employee training

La Tejana | 2019

- Specialized beverages for Tex-Mex theme highlighting regional tastes
- Provided logistical structure and essential operational tools

Sally's Middle Name | 2018

- Trained General Manager in creative development of cocktail program