### Contact

Kingston, NH 603-275-4036 (Mobile) kanemiller.pm@outlook.com

www.linkedin.com/in/kane-a-miller (LinkedIn)

### Top Skills

Technical Project Management
IT Project & Program Management
Program Management

### Certifications

ServSafe Manager
Foundations of Project Management
OSHA 10

# Kane Miller

Freelance Technical Project Manager || Kitchen Manager || Computer Science Student

Kingston, New Hampshire, United States

## Summary

I am a Freelance Technical Project Manager and Computer Science student specializing in project planning, automation, and efficiency using tools like Asana, Trello, and JIRA. With experience as a Kitchen Manager, I've honed my organizational and leadership skills, enabling me to manage cross-functional teams and solve challenges efficiently. I am enhancing my technical expertise through my studies to develop my project management capabilities further, and I am open to new tech and project management opportunities.

### Experience

KM Project Solutions LLC Sole Proprietor / Technical Project Manager October 2024 - Present (1 month) Kingston, New Hampshire, United States

- Offering freelance technical project management services as a sole proprietor, specializing in project planning, process automation, and risk management.
- Currently building a foundation for delivering tailored solutions using tools like Microsoft Project, Asana, Trello, and JIRA, while developing client relationships and refining project management strategies.

#### The Nest

4 years 4 months

Kitchen Manager/Function Coordinator May 2022 - Present (2 years 6 months)

181 Plaistow rd, Plaistow NH

As a Function Coordinator, I managed the planning and execution of special events, working closely with clients to meet their needs and budgets. I handled event logistics, scheduling, vendor coordination, and ensured seamless collaboration between teams for high-quality service.

Kitchen Manager/Sous Chef

#### October 2021 - May 2022 (8 months)

181 plaistow rd, plaistow nh

As a Kitchen Manager, I support menu innovation, manage inventory and procurement for cost efficiency, and ensure compliance with health and safety standards. I lead a team, overseeing food preparation and event logistics for seamless execution. My role includes talent acquisition, scheduling, and coordinating special events, along with managing kitchen renovations and IT tasks to optimize operations. I focus on delivering high-quality experiences, adapting to seasonal trends, and maintaining financial oversight.

Line Cook/Prep Cook
July 2020 - October 2021 (1 year 4 months)

181 plaistow rd, plaistow nh

As a line cook, I prepared and cooked a variety of dishes, ensuring high-quality presentation and taste. I trained for a kitchen manager/function coordinator role, gaining skills in kitchen management and event coordination. During this time, I also pursued a bachelor's degree in computer science and earned my ServSafe certification, demonstrating my commitment to food safety and continuous learning.

Dunkin

Crew Member

September 2019 - June 2020 (10 months)

Kingston, NH

In this after-school high school job, I provided friendly customer service, efficiently handled cash transactions, and prepared a variety of beverages and food items, ensuring a positive experience for patrons and maintaining a clean and organized work environment.

#### ACCOLADE ENVIRONMENTAL CONTRACTING, CORP.

Construction Worker

June 2019 - September 2019 (4 months)

181 Plaistow rd, Plaistow NH

As part of a dedicated crew, I contributed to the complete renovation of a restaurant during this summer job. My responsibilities included demolition, construction, and finishing work, utilizing a variety of tools and techniques. I collaborated effectively with the team to transform the space, ensuring timely and high-quality completion while maintaining strict safety standards.

Dunkin Crew Member December 2018 - June 2019 (7 months)

Kingston, NH

In this after-school high school job, I provided friendly customer service, efficiently handled cash transactions, and prepared a variety of beverages and food items, ensuring a positive experience for patrons and maintaining a clean and organized work environment.

### Education

Southern New Hampshire University

Bachelor's degree, Computer Science · (October 2021 - October 2025)

Sanborn Regional High School
High School Diploma · (August 2016 - June 2020)