

## Contact

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(LinkedIn)

## Top Skills

Project Management  
Leadership  
Communication

## Certifications

ServSafe Manager  
Foundations of Project Management  
OSHA 10

# Kane Miller

Aspiring Technical Project Manager || Kitchen Manager/Function Coordinator || Computer Science Student  
Kingston, New Hampshire, United States

## Summary

I'm transitioning from the culinary arts to the tech industry, aiming for a role in technical project management. As a Kitchen Manager/Function Coordinator, I have excelled in fast-paced environments, leading teams, managing operations, and ensuring efficiency. My passion for technology led me to take on IT tasks, streamlining kitchen systems. Currently, I'm pursuing a Bachelor's in Computer Science to enhance my technical skills and support this transition. I'm ready to apply my leadership and problem-solving abilities to a tech-focused role.

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## Experience

### 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.

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## 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)