

Contact

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Top Skills

Relationship Building

Brand Management

Customer Service

Certifications

Open Source Tools for Data Science

What Is Data Science

James Coughlin

Full Stack Web Developer

Portsmouth

Experience

Full Stack Web Developer

Full Stack Web Developer

September 2020 - Present (5 months)

New Hampshire, United States

I am currently studying Full Stack Web Development at the University of New Hampshire. Working with Node, Express, HTML 5, Javascript, Bootstrap.

North East Winds, LLC.

Account Manager

September 2019 - October 2020 (1 year 2 months)

Portsmouth NH

Liaison between the Field Managers and our customer, tracking ongoing projects and ensuring services and the scope of work are met if not exceeded. Working directly with the Sales Team and responsible for customer relationship management as well as current and future sales projects. Utilizing skills in action implementation & solution resolutions.

Cisco Brewers Inc.

Restaurant Supervisor

March 2017 - September 2019 (2 years 7 months)

Portsmouth New Hampshire

Restaurant Supervisor with delegated managerial and decision-making authority for food and beverage operations, covering restaurant and bar this includes, Assigning and managing restaurant and bar staff, Delivering customer service at the highest standard, strategic planning and budgeting. Training, directing and monitoring new employees.

Hilton Garden Inn

Food Beverage Manager

March 2015 - March 2017 (2 years 1 month)

Portsmouth NH

Here at the Hilton garden Inn Portsmouth NH, I have the pleasure of serving guests in the hotel lobby making an arrangement of cocktails. My time here

at the hotel I have worked in almost all areas in food and beverage, covering room service, breakfast attendant , banquet bartending and a front or back server for wedding's. For a short period I also worked as a line cook part-time.

After a short period they promoted me to F&B manager I was responsible for Greeted all guests in a courteous and professional manner. Monitored the appearance and performance of all the restaurant staff. Successful in bringing cost down and sticking to a budget whilst maximizing profits. Went through all data to ensure inventory was in check and up to date. Research what's trending and monitoring what competition is offering. Bartending when needed to help cover shifts.

Raddison Edwardian Hotel

Bartender

April 2012 - October 2013 (1 year 7 months)

Guildford, United Kingdom

I worked at MKB a stylish cocktail bar for the Radisson guest's, also hosting a Dj on Friday and Saturday nights attracting some of surrey prestigious people , and for those who just want that cheeky cocktail before they hit the town. This bar brought a new and fresh look onto Guildford's high-street. Here I trained by one of UK's top cocktail training groups. I worked making an arrangement of fresh cocktails.

I also spent some time in the hotel bar serving only guests. Here I worked behind the bar and out on the floor arranging afternoon teas for all our international guests.

Education

Highbury college Portsmouth

Restaurant, Culinary, and Catering Management/Manager · (2007 - 2009)

Guildford College , Guildfor County School

NOCN level 2 for progression, NVQ level 1 in catterring · (2005 - 2007)