**Nathan Prows**

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***headline***

Experienced Manager who achieves results through data analysis.

***Summary***

Accomplished Data Professional with over 25 years of customer and employee-driven success in retail management, management training, fresh foods operations, and food safety. Looking to utilize cross-industry and data manipulation skills in a Product Owner role.

***Technical Skills:***

**Intermediate Excel**

* Pivot Tables
* VBA Scripting
* VLookups

**Fundamental Statistics**

* Modelling
* Forecasting

**Python Programming**

* Python 3
* NumPy
* Pandas
* Matplotlib
* API Interactions

**Databases**

* PostgreSQL
* MongoDB
* Extract-Transform-Load (ETL)

**Front End Web Visualization**

* HTML
* CSS
* Bootstrap
* Dashboarding
* JavaScript
  + D3
  + Plotly
* Geomapping with JavaScript Libraries

**Advanced Topics**

* Big Data Analytics with Hadoop
* Amazon Web Services
* Machine Learning

**Business Intelligence Software**

* Tableau

**Remote Work Media**

* Slack
* Zoom

***Professional Achievements***

* Coordinated and conducted market-wide Sam’s Club fresh training events for 500+ managers/associates
* Increased manager food safety certification compliance from 36% to 91% for market during 2019 by coordinating and proctoring 150+ NRFSP exams at Sam’s Club
* Managed Meijer Meat & Seafood department of 15 employees exceeding $6 million in annual sales, increasing sales by double digits annually, resulting in record growth
* Identified shrink opportunity that resulted in a potential $1 million profitability increase at Sam’s Club

***Professional Experience***

SAM’S CLUB - VINE DIRECT AGENCY

**Fresh Market Training Lead** (02/2018 – 1/2020)

* Successfully led fresh market training teams who then trained associates across Produce, Meat & Seafood, Bakery, and Prepared Foods in 22 Sam’s Club locations throughout Indiana, Illinois, and Iowa
* Proctored manager food safety certifications for the National Registry of Food Safety Professionals
* Toured Sam’s Clubs within market to conduct corporate standard inspections, and assisted managers through “Teach, Train, Test” principles by utilizing available tools for problem-solving and continuous improvement
* Acted as a liaison between the store and corporate levels, as needed

**Food Technologist – Meat & Seafood** (01/2017 – 2/2018)

* Delivered subject matter expert training daily to assigned market stores in fresh food areas for retail locations in set region, including 12 Clubs
* Performed audits to investigate areas of concern, root cause analysis, and identify areas of opportunity related to food safety, production standards, compliance, and waste reduction while maintaining all reporting documents
* Trained and furthered the development of employees, ensuring stores’ performance achieved company expectations, standards, and targets

***Education and Credentials***

INDIANA WESLEYAN UNIVERSITY, Marion, IN

**Bachelor of Science in Management and Marketing**

BUTLER UNIVERSITY, Indianapolis, IN

**Certificate in Data Visualization**

**Certifications:**

Servsafe Management Certification

NRFSP Proctor

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