# Samuel Guevara

Nobody gets to live their life backward. Look ahead, that is where your future lies. - Ann Landers

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#### **EXPERIENCE**

### Good Thymes LLC, Goldsboro, NC—CEO

January 2023 - PRESENT

At Good Thymes, I do the following:

- Provide visionary leadership.
- Define strategic direction and drive the overall growth and success of the company.
- Oversee all aspects of operations, including finance, marketing, sales, human resources, social media, and manufacturing, ensuring effective performance across all departments.
- Lead a high-performing executive team, fostering collaboration, mentoring, and promoting a culture of innovation, accountability, and excellence.
- Monitor industry trends analyze market conditions, and implement proactive measures to adapt to changing landscapes to stay competitive.
- Represent the company, networking at events.
- Provide oversight to ensure the company complies with legal and regulatory requirements.

# **CAM Spice Company INC**, Kinston, NC — VP of Development

November 2021 - January 2023

- Led the development department, overseeing a team responsible for fundraising, building community presence, and donor relations.
- Developed and executed comprehensive strategic plans to drive revenue growth and expand the organization's reach.
- Represented the organization at external events, conferences, and meetings to promote its mission.
- Oversaw the development and implementation of marketing and communication strategies to enhance the organization's brand

#### **SKILLS**

Leadership

Analytical thinking

Communication and interpersonal skills

Adaptability and flexibility

Quality assurance

Detail orientated

Continuous learning

React

HTML

**CSS** 

JavaScript

Java

MySQL

MongoDB

Git

Express.js

Node.js

Sequilize ORM

**Data Structures** 

Python

C++

Computer Science

Object-Oriented

Programming (OOP)

Software Development

and visibility.

- Developed and implemented a comprehensive business development strategy to drive new customer acquisition, increase market share, and enhance profitability.
- Collaborated with cross-functional teams, including sales, marketing, and operations, to align development initiatives with organizational goals.

### **Happy Jack INC**, Snow Hill, NC — *Chemical Mixer*

July 2020 - March 2022

- Operated and monitored chemical mixing equipment and processes to ensure accurate and efficient blending of raw materials according to specified formulas and production schedules.
- Followed strict safety protocols and standard operating procedures to maintain a safe working environment and prevent accidents or chemical spills.
- Prepared and measured ingredients, carefully weighing and documenting quantities to ensure precise formulations and adherence to quality standards.
- Monitored and adjusted process parameters, such as temperature, pressure, and mixing speeds, to optimize product quality and consistency.
- Conducted routine quality control checks, including visual inspections and laboratory testing, to verify product specifications and identify any deviations or non-conformities.
- Maintained accurate production records, documenting batch details, equipment settings, and any adjustments made during the mixing process.
- Collaborated with the quality control team and other departments to troubleshoot issues, resolve production discrepancies, and implement process improvements.
- Complied with chemical handling, storage, and waste disposal regulations.
- Operated and maintained equipment and machinery, performing regular inspections and preventive maintenance to ensure proper functionality and minimize downtime.
- Participated in safety training programs, contributing to a culture of safety awareness and adhering to proper personal protective equipment usage.

Stack

#### **AWARDS**

Credily - UNC-Chapel Hill https://www.credly.com/badg es/14146c77-e11b-412e-a3a6 -a9093f0b6eb5?source=linke d\_in\_profile

Lenoir Community College Deans List Received Deans List Award for Culinary Arts

#### **LANGUAGES**

English - Proficient

Spanish Spoken - Proficient

Spanish Written - Amateur

French - Beginner

 Contributed to continuous improvement efforts, offering suggestions for process optimization, cost reduction, and productivity enhancements.

### **Food Lion,** Morrisville, NC — Cashier

February 2020 - April 2020

- Provided exceptional customer service, ensuring a positive shopping experience for customers by greeting them warmly, assisting with inquiries, and addressing any concerns promptly and professionally.
- Operated cash registers and point-of-sale systems accurately and efficiently, processing transactions, handling cash, and providing accurate change to customers.
- Scanned and verified prices and quantities of items, ensuring accurate pricing and adherence to store policies.
- Assisted with stocking and replenishing merchandise, ensuring shelves were organized, labeled, and fully stocked.
- Assisted customers in locating products and offered recommendations based on their needs and preferences.
- Followed food safety and sanitation protocols to maintain a clean and safe working environment.
- Collaborated with team members to effectively handle customer inquiries, resolve issues, and ensure efficient store operations.
- Demonstrated a strong work ethic, reliability, and a willingness to assist in other areas of supermarket operations as needed.

# Kinston Refrigeration Company, Kinston, NC — Technician

May 2019 - January 2020

- Installed, maintained, and repaired refrigeration systems, including commercial and industrial refrigeration units, HVAC systems, and cold storage facilities.
- Conducted routine inspections and preventive maintenance on refrigeration equipment to identify potential issues, ensure optimal performance, and extend the lifespan of the systems.
- Diagnosed and troubleshot mechanical and electrical problems in refrigeration systems, utilizing diagnostic tools, gauges, and meters to identify and resolve issues accurately.
- Repaired or replaced faulty components, such as compressors,

- condensers, evaporators, motors, valves, and thermostats, following manufacturer specifications and industry best practices.
- Conducted refrigerant recovery, evacuation, and recharging processes in compliance with environmental regulations and safety standards.
- Performed leak detection and repaired refrigerant leaks to prevent system inefficiencies and environmental contamination.
- Maintained accurate documentation of service activities, including work orders, parts used, repairs made, and any additional recommendations for future maintenance or repairs.
- Collaborated with customers and provided exceptional customer service, addressing their concerns, explaining repair options, and offering preventive maintenance tips.
- Stayed updated with industry trends, regulations, and technological advancements in refrigeration systems through ongoing training and professional development.
- Adhered to safety protocols and guidelines, including lockout/tagout procedures, personal protective equipment usage, and safe handling of refrigerants and electrical components.
- Assisted in installing new refrigeration systems, ensuring proper connections, electrical wiring, and system commissioning.
- Collaborated with other technicians or contractors on larger projects or complex system installations.

# ${f CAM}$ Spice Company INC, Kinston, NC — Warehouse Laborer

July 2017 - April 2019

- Received, unloaded, and organized incoming shipments, ensuring accurate verification of quantity and quality against packing lists or purchase orders.
- Efficiently operated forklifts, pallet jacks, and other material handling equipment to transport and stack goods in designated storage areas.
- Conducted inventory control by accurately counting, labeling, and recording incoming and outgoing products, as well as conducting periodic stock checks to maintain inventory accuracy.
- Collaborated with team members to pick and pack customer orders accurately and efficiently, following order sheets or

- computer systems to ensure correct item selection and packaging.
- Prepared and staged orders for shipment, including proper labeling, packaging, and securing of products to prevent damage during transportation.
- Assisted in the loading and unloading of trucks, ensuring the safe and secure handling of goods and adherence to loading protocols.
- Maintained a clean and organized warehouse environment, including sweeping, removing debris, and organizing supplies and equipment.
- Operated machinery and equipment for warehouse tasks, such as shrink-wrapping machines, box cutters, and tape dispensers, while adhering to safety guidelines.
- Assisted in conducting regular equipment maintenance, reporting any malfunctions or issues to supervisors for timely repairs.
- Communicated effectively with supervisors and team members, providing updates on work progress, identifying potential issues, and offering suggestions for process improvements.
- Demonstrated a strong work ethic, reliability, and a willingness to assist in other areas of warehouse operations as needed.

#### **EDUCATION**

### **Lenoir Community College**, Kinston, NC — *Unfinished*

August 2022 - December 2022

- Completed a comprehensive program in culinary arts, developing a strong foundation in culinary techniques, food preparation, and kitchen management.
- Received hands-on training from experienced chefs, honing my skills in various culinary disciplines and gaining practical experience in a professional kitchen environment.
- Acquired knowledge in menu planning, flavor profiles, food presentation, and culinary theory to create memorable dining experiences.
- Developed a solid understanding of food safety and sanitation practices, ensuring compliance with industry standards and regulations.
- Participated in culinary competitions and events, showcasing creativity, adaptability, and the ability to perform under pressure.
- Explored global cuisines and ingredients, broadening my culinary repertoire and expanding my cultural understanding of diverse culinary traditions.
- Collaborated with classmates on team-based projects, fostering

- effective communication, coordination, and shared responsibility in a fast-paced kitchen setting.
- Demonstrated a strong work ethic, attention to detail, and a passion for delivering exceptional culinary experiences.

# **University of North Carolina at Chapel Hill,** Chapel Hill, NC — Coding Full-Stack Boot Camp in Web Development

February 2020 - October 2020

https://www.credly.com/badges/14146c77-e11b-412e-a3a6-a9093f0b6eb5?source=linked\_in\_profile

- Completed an intensive coding bootcamp program focused on Agile Project Delivery, Algorithms, Big O Notation, Client-Side Storage, CSS, Database Management, Data Structures, Express.js, Git, HTML, JavaScript, MERN Stack, MongoDB, Mongoose ODM, MySQL, Node.js, NoSQL, Object-oriented Programming, Progressive Web Applications, React, Sequelize ORM, gaining practical experience in full-stack web development.
- Acquired hands-on experience in building responsive and interactive web applications, utilizing industry-standard development practices and methodologies.
- Collaborated with classmates and participated in team-based coding projects, gaining experience in agile development methodologies and fostering strong teamwork and communication skills.
- Demonstrated problem-solving abilities and critical thinking skills by completing coding challenges and projects with strict deadlines.
- Gained knowledge of software development best practices, version control systems, and deployment processes.
- Utilized Bootstrap to create functional and visually appealing web applications, demonstrating a keen eye for design and user experience.
- Actively engaged in continuous learning, staying updated with emerging technologies and industry trends through self-directed study, online resources, and participation in coding communities.
- Implemented clean coding principles and followed coding standards to ensure maintainability, scalability, and code quality.
- Developed a portfolio of projects to showcase technical skills and highlight the practical application of learned concepts.

### **PROJECTS**

## Projects can be found on Git Hub.https://github.com/samuelguevara98

### Volunteering

## Erasing The Lines, Kinston, NC

June 2014 - July 2014 June 2015 - July 2015

I attended this camp many times throughout my teen years. Erasing The Lines is a Youth Mission Camp that helps local Lenoir Community residents with light construction projects, painting, food delivery, and much more. During the time that I volunteered, we helped families that had been affected by Hurricane Sandy.