

Samuel Guevara

I am a passionate individual who believes in spreading positivity and embracing the beauty of life. With an optimistic outlook, I strive to inspire others and create meaningful connections wherever I go.

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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 resource, 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 that the company is in compliance 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 and visibility.

SKILLS

Leadership

Analytical thinking

Communication and interpersonal skills

Adaptability and flexibility

Quality assurance

Detail orientated

Continuous learning

HTML – 8 years - Proficient

CSS – 8 years – Proficient

UI – 7 years

UX – 7 years

API – 3 years

Graphic Design – 4 years

React.js – 3 years

JavaScript – 3 years

MySQL – 3 years

MongoDB – 3 years

Git – 3 years

Express.js – 3 years

Node.js – 3 years

Sequelize ORM – 3 years

Data Structures – 3 years

Vue.js – 3 years

Angular.js – 3 years

Bootstrap.css – 3 years

- 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 overall 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.
- Ensured compliance with regulatory requirements related to chemical handling, storage, and waste disposal.
- 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.
- Contributed to continuous improvement efforts, offering

Tailwind.css – 1 year

AWARDS

Credily - UNC Chapel Hill

https://www.credily.com/badges/14146c77-e11b-412e-a3a6-a9093f0b6eb5?source=linked_in_profile

Lenoir Community College

Dean's List Received Dean's List Award for Culinary Arts

LANGUAGES

English – Proficient

Spanish Spoken – Proficient

Spanish Written – Amateur

French – Beginner

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 properly 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 troubleshoot mechanical and electrical problems in refrigeration systems, utilizing diagnostic tools, gauges, and meters to accurately identify and resolve issues.
- 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 the installation of new refrigeration systems, ensuring proper connections, electrical wiring, and system commissioning.
- Collaborated with other technicians or contractors on larger projects or complex system installations.

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 successfully 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 practical application of learned concepts.

PROJECTS

Projects can be found on GitHub. -
<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.

Holly Ridge, Kinston, NC

July 2014 - August 2014

July 2016 - August 2016

I attended this camp various times in my teen years. Holly Ridge is a church campground, which entails 25 people gathered to help the Holly Ridge community in North Carolina with multiple tasks. Most of the tasks require extensive labor, but it was an awarding experience.