

Stephen Oates

Apt. 7 Southpoint,
60 Main Street,
Bray,
Co. Wicklow
A89 C9P0

Mobile: 083 426 6655
sjoates27@gmail.com

Experience

Mobile Service Technician, ABOE Lockworks; Calgary, Alberta, Canada

Feb 2016 - Oct 2017

- Consulted with clients to assess risk and to determine security requirements
- Identified and sell basic product enhancements to customers
- Performed installation and verification activities on Security related equipment for large installations, including installing, testing and commissioning
- Delivered all other assigned or associated tasks and duties to help meet or exceed the customer expectations and company goals.

Overhead Garage Door Technician and Carpentry, River City Ventures Inc;

Calgary — July 2015 - Jan 2016

- Assembled and installed residential overhead garage doors with no supervision.
- Built pressure treated decks and fences.
- Provided quality customer service to clients

Framer, Build 204 Inc; Calgary — November 2014 - June 2015

- Framed and sheathed exterior walls for residential homes
- Laid out floor joists and consequently sub floors.
- Assisted with framing and sheathing roofs.

Skilled Labourer, Vision Industries; Calgary — May - November 2014

Outdoor Landscaping Duties which included:

- Deck and fence construction
- Landscaping duties
- Wood sculpting

Stephen Oates

Skilled Labourer, ETC Homes Ltd; Calgary, Alberta, Canada — December 2013 - May 2014

Assisted with home renovation projects which included:

- Assisted in framing a garage
- Finishing carpentry
- Cabinet making
- Laminate floor installation
- Bathroom and kitchen tile setting

Framing Labourer, Chris Jarvis Construction; Calgary, Alberta, Canada — July - Dec 2013

Assisted with home renovation projects which included:

- Reframed old structures;
- Installed doors and windows;
- Framed in bulk heads and drop ceilings.

Prep/Line Cook, Treeline Catering; Calgary, Alberta, Canada — April - June 2013

Prepared and presented gourmet dishes for VIP guests at Cirque du Soleil

- Portioned the food and prepared the dishes for plating;
- Cut and portioned different types of meat according to specifications
- Washed, peeled and chopped ingredients in order for them to be used in different meals;
- Cleaned and sanitized working surfaces, tools, utensils and working area;
- Distributed the plates to be served to the waiting staff;

Education

Athletics Component Certificate, Galway Community College (Post Secondary); Galway Ireland. 2010

Door Security Procedures-FETAC Level 4, International Centre for Security Excellence; Galway, Ireland. 2009

Leaving Cert. Applied, St. Colman's College; Co. Mayo, Ireland. 2009

Skills

- Basic Knowledge of Microsoft Office Suite**
- Supervisory Skills**
- Critical Thinker**
- Excellent Time Management**
- Ability to work independently with little to no supervision**
- Flexible team player**

References

Available upon request