



LANGUAGES

SKILLS

EDUCATION

PROFILE

EXPERIENCE

CONTACT

DONNA STROUPE

Student

Business Administration student.

I consider my self a responsible and orderly person.

I am looking foward for my first work experience.

📞 123-456-7890

✉️ hello@reallygreatsite.com

📍 123 Anywhere St.,
Any City, ST 12345



BORCELLE UNIVERSITY

Business Administration career, in progress.

FAUGET COLLEGE

2018-2022



Native English.

Advanced spanish.



Text processor.

Spreadsheet.

Slide presentation.



INGOUDE COMPANY

Participation in collections to distribute in low-income schools.



I'm Margarita Perez, Digital Marketing Specialist with 4 years experience. I'm specialist in handling and managing day to day team operation with considerable experience to read trends.



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EDUCATION

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Margarita Perez

Digital Marketing Specialist

- Graphic & Web Design
- Illustration & Drawing
- Photography & Editing
- Videography
- Advertising & Branding
- Conceptualization & Copywriting

2018-2019

Really Fake Company

Social Media Manager

- Handling social media campaign and managing team to handling social media timeline upload

2019-present

Really Great Company

Digital Marketing Manager

- Managing overseas company digital marketing strategies to reach more client in website and social media

2012-2015

Really Great University

- Bachelor Degree of Marketing & Bussiness

2015-2018

Really Fake University

- Master Degree of Marketing & Bussiness



CHEF

Phyllis Schwaiger

- Emergency and critical care
- Surgical skills
- Rational objectivity
- Communication skills

Professional, experienced and detailed-oriented chef. Specialized in planning menus, developing recipes, food preparation, and safety to provide a world-class dining experience for customers.

BORCELLE UNIVERSITY

(2009-2013)

Bachelor of Food Studies

GPA : 3.57

RIMBERIOFRADEL AND SPIES CO

(2013-2018)

Sous Chef

- Preparing meals and food
- Properly measuring kitchen ingredients and food portions
- Ensuring kitchen staff adhere to set standards, procedures, department rules and sanitation requirements
- Managing the kitchen inventory and ensuring supplies are fresh and of high quality

WARDIERE INC.

(2019-NOW)

Chef

- Cook and present dishes
- Oversee food preparation
- Monitor equipment quality
- Estimate food requirements



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