

Contact

Indianapolis, IN
(463)999-6206
nalvarez3339@gmail.com

Nathan Alvarez

Professional Summary

Healthcare professional with a strong background in dietary management and patient care. Known for enhancing meal service quality while ensuring compliance with health and safety standards. Focused on team collaboration and adaptable to changing needs, with key skills in meal planning and staff training.

Professional with strong expertise in dietary services, prepared for leadership roles. Proven track record in ensuring optimal nutrition standards and fostering team collaboration to achieve consistent results.

Skilled in meal planning, food safety, and adapting to changing needs efficiently. Recognized for reliability and ability to support and lead teams effectively.

Professional military specialist prepared for dynamic and challenging roles. Adept in tactical operations and strategic mission planning with focus on precision and discipline. Highly reliable team player, known for adapting to shifting priorities and achieving mission objectives.

Expertise in leadership, communication, and problem-solving.

Experienced with advanced tactical operations and mission planning.

Utilizes strategic thinking and situational awareness to execute high-stakes missions effectively. Strong understanding of team leadership and adaptability in dynamic environments.

Professional cleaning expert prepared for leadership roles in facility maintenance. Background includes overseeing teams, implementing effective cleaning strategies, and ensuring compliance with health and safety regulations. Known for reliability, adaptability, and focus on achieving high-quality results through teamwork and effective problem-solving.

Experienced with managing cleaning operations and team supervision.

Utilizes strong leadership and time-management skills to optimize workflow and maintain high cleanliness standards. Track record of fostering collaborative team environment and ensuring adherence to safety protocols.

SKILLS

- Meal planning expertise
- Organizational growth
- Multitasking proficiency
- Training and mentoring
- Workload prioritization
- Waste disposal
- Sanitation standards
- Chemical handling
- Team leadership
- Assessing risks
- Teamwork and loyalty
- First aid proficiency
- Maintaining equipment
- Briefing leadership
- Equipment management

EXPERIENCE

CURA Hospitality — *Lead Dietary Aide*

January 2025 - May 2025

- Managed daily operations within the kitchen while adhering to strict sanitation protocols consistently.
- Maximized kitchen productivity by organizing workstations for optimal performance during peak service times.
- Enhanced meal service efficiency by streamlining food preparation and delivery processes.
- Assisted in the preparation of special events or catering requests, showcasing versatility and adaptability in various kitchen settings.
- Evaluated patient feedback on menu offerings, making necessary changes to improve overall satisfaction levels continually.
- Maintained accurate records of patients' special diets and allergies, reducing the risk of adverse reactions during mealtime.
- Maintained a positive demeanor during high-pressure situations, fostering a supportive work environment for both colleagues and patients alike.
- Assisted in the management of food inventory, ensuring adequate supply and proper rotation of perishable items.
- Coordinated with fellow staff members to address any issues or concerns regarding meal service or patient care promptly and professionally.
- Demonstrated strong knowledge of both therapeutic diets and general nutritional principles when creating menu options for patients.
- Improved patient satisfaction by providing individualized meal plans and dietary recommendations.
- Facilitated communication between patients, nursing staff, and nutritionists regarding dietary adjustments or concerns regularly.

- Conducted regular safety inspections of kitchen equipment, maintaining a clean and hazard-free environment.

Army National Guard — Infantryman

January 2024 - Present

- Communicated effectively with superiors and subordinates alike, facilitating smooth execution of orders during high-stress situations.
- Developed soldier skills by providing guidance on marksmanship, physical fitness, and tactical maneuvers.
- Maintained strict discipline within the ranks enforcing adherence to military standards and regulations.
- Performed as fire team member during situational training exercises and infantry dismounted battle drills.
- Enhanced team efficiency by conducting regular training sessions and tactical drills.
- Led fire team during infantry dismounted battle drills and situational training exercises.
- Trained in use of tear gas, passive ordnance, and explosives.
- Coordinated closely with allied forces during joint operations, enhancing interoperability and mission effectiveness.
- Employed various weapons systems proficiently in both offensive and defensive engagements.
- Provided security for military installations by conducting regular perimeter patrols and monitoring access points.
- Adapted quickly to changing conditions on the battlefield, enabling successful completion of assigned tasks under pressure.
- Improved unit readiness by maintaining and repairing essential equipment, ensuring optimal performance in the field.
- Patrolled designated coverage areas and evaluated terrain for defensive use.

Cristal Gomez Cleaning — Cleaning Crew Supervisor

August 2019 - Present

- Ensured timely completion of all cleaning tasks by effectively delegating responsibilities among team members and monitoring progress throughout the shift.
- Contributed to company growth by assisting management in hiring new employees based on skill set compatibility with current team dynamics.
- Optimized team performance by conducting regular evaluations and identifying areas for improvement.
- Trained staff on expected standards and quality of general cleaning, health and safety requirements and equipment operation.
- Established routine inspections to monitor standards of cleanliness and developed and implemented improvement methods to meet evolving business needs.
- Maintained adequate supplies of cleaning materials and equipment and placed orders to conserve stock levels.
- Produced accurate and well planned health and safety risk assessments documenting safe work of cleaning staff.
- Conducted recruitment, interview and selection processes to induct new staff in accordance with business policies.
- Conducted ongoing quality assurance checks to ensure the highest level of cleanliness was achieved in all serviced locations.
- Saved time and resources by effectively managing inventory levels of cleaning supplies and equipment.
- Improved client satisfaction with high-quality cleaning services through regular inspections and addressing issues promptly.
- Actively participated in continuous learning opportunities to stay up-to-date on industry trends, best practices, and emerging technology relevant to janitorial services.

EDUCATION

Indiana University Indianapolis — *Bachelors of Science in Biology*

Expected Graduation May 2028

Ivy Tech Community College - *Associates of Applied Science Nursing*

Expected Graduation May 2026

North Central High School - *High School Diploma*

May 2021

LANGUAGES

Spanish - Native or Bilingual

English - Native or Bilingual