

**Clare Monaghan**  
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**Denver, CO 80222**

**EDUCATION:**

**University College Dublin**

*Sept 2013- June 2014*

- MPH Master in Public Health

**Queen's University, Belfast**

*Sept 2008-May 2012*

- Bachelor of Science in Food Quality, Safety, and Nutrition

**EMPLOYMENT**

**Cody Veterinary Hospital**

**Administration/Receptionist, Cody WY**

*March 2021-September 2021*

- Performing clerical duties to the highest standard on a daily basis.
- Scheduling appointments for existing and new clients prioritizing emergencies.
- Answering phone calls and requests from clients while communicating important information with the Veterinarians and Veterinary Technicians.
- Representing the hospital at front desk by offering excellent customer service.

**The Penny Farthing**

**Bartender/Food Service, New York, NY**

*June 2018-December 2020*

- Greeting and serving customers offering exceptional and courteous service.
- Preparing beverages and taking orders in a friendly and efficient manner.
- Planning and presenting bar menus as required seasonally.
- Managed and replenished all stock required for the bar.
- Responsible for training new employees with a strong influence over new hires.

**Amboy Group**

**Brand Ambassador, New York, NY**

*April 2016-October 2016*

- Cultivated and sustained positive working relationships with both existing and new customers.
- Offered exceptional customer service to differentiate and promote Tommy Moloney's Irish meats in the Greater New York City area and North America.
- Created social media content to further enhance brand awareness, including Serious Eats.
- Assisted in successfully launching new products in an experimental marketing environment.

**ABP Food Group****Food Scientist , Co. Tipperary**

*October 2014-November 2015*

- I worked in this large busy meat processing plant with the QA department to ensure daily production met food safety and quality standards.
- Appointed Project manager for a 6 month LEAN efficiency project, measuring seven production lines to improve labour efficiency whilst reducing production costs.
- Redesigned job tasks.
- Updated company Procedure manuals, HACCP manuals, and Training manuals for company audits.
- Microbiological testing on factory samples and swabs. Both carrying out tests and organising samples for external testing
- Awarded Internal Auditor QMS certificate (IRCA) certified and HACCP certified
- Represented ABP at the Young Scientist Competition and Graduate Fairs in the RDS Dublin

**Provita Animal Health****Technical Assistant/Production Supervisor, Co. Tyrone.**

*March 2013-September 2013*

- Supervised production daily, ensuring it would run smoothly each day and specific targets were met. Working under strict time management and accuracy.
- Created suitable production methods for new products to be launched
- Prepared and scheduled samples and swabs for external testing
- Supported the Technical manager by reviewing and updating Company Manuals for GMP and UFAS accreditation
- Responsible for training of all new employees in the production area



