#### Luke O'Donnell, Cloonlough, Mitchelstown, Co. Cork Phone: 087-4195720 E-Mail: odonnellluke21@gmail.com

#### Personal Profile

Highly motivated and organised individual. Hard working and happy to work all shift patterns as required. Excellent communication and customer service skills. Enjoys working on own initiative or as part of a team.

Education

#### Bachelor of Civil Engineering -Cork Institute of Technology

Sep 2019 - Present

# Mechanical Engineering level 5 -St. Johns Central College Cork

Sep 2018 - Jun 2019 Result: Distinction

# Engineering Technology level 5 -St.John's Central College Cork

Sep 2018 - Jun 2019

**Result:** Distinction

#### Leaving Cert - St.Fanahans College Mitchelstown

Sep 2012 - Jun 2018

#### Employment History

# Student Engineer Cork County Council in Mitchelstown

May 2022 - Present

- Making plans using detailed drawings
- Preparing estimates and budgets
- Creating accurate project specifications
- Designing engineering experiments
- Completing regulatory documents concerning safety issues
- Finishing projects on time and within budget
- Communicating with clients and coworkers about analysis results
- Undertaking Various Reports on health and safety hazards
- Effectively running a pollinator plan on my own doing

#### Drinks2U

March 2022 - Present

- Dealing with difficult customers
- Keeping up to date with licensing legislation, liaising with the authorities and taking overall legal responsibility for the premises
- Enforcing health and safety rules
- Handling deliveries

- Maintaining the condition of beer and wine
- Communicating effectively
- Looking after the customers' needs
- Making sound decisions and problem-solving

# Customer Service Representative/ Catering Staff- Supermacs Mitchelstown

Oct 2019 - Present

- Served as a friendly, hardworking, and punctual employee.
- Led recruitment efforts and training of new employees.
- Continually worked to enhance my set of communication skills and strategies.
- Responded positively to staff feedback, and adjusted strategies accordingly.
- Managed orders, supervised stock, and occasionally altered menus to offer seasonal and customer-pleasing items.
- Organized and maintained stock orders prior to shelving.
- Remained informed and up to date on the current stock and offerings.
- Placed orders for necessary goods such as food, kitchen tools, and cleaning products.
- Organized and implemented job roles and functions among employees.

# Maintenance Staff - Aldi Warehouse Mitchelstown

August 2020 – Jan 2021

- Worked well independently and on a team to solve problems.
- Provided quality assessments of vehicles before diagnosing specific issues and assigning repair.
- Properly disassembled and reassembled various parts.
- Repaired and installed new water pumps and radiators in vehicles.
- Performed simple assemblies and complex installations.
- Performed routine landscaping of the grounds.

# Picker Packer- Aldi Warehouse Mitchelstown

Feb 2020 – July 2020

- Collaborated with teams to meet daily shipping schedules.
- Unloaded and loaded trucks.
- Carefully wrapped pallets for secure shipment.
- Verified the content of boxes and pallets with packing slips.
- Received and stocked incoming materials.

# Customer Service Representative/ Catering Staff - Davaly Ltd - Supermacs Mitchelstown

#### June 2015 – Oct 2019

- Served as a friendly, hardworking, and punctual employee.
- Scheduled daily tasks based on immediacy and importance.
- Worked well both independently and in teams.
- Cleaned kitchen and organized cooking utensils.
- Prepared an organized station before the start of service each day.
- Assisted with food preparations prior to service.

# Maintenance - Kerlogue Nursing Home - Wexford

June 2015 – Oct 2015

• Swept, vacuumed, and mopped floors.

- Handled spills and messy accidents in a safe and effective manner.
- Cleaned and maintained various appliances.
- Cleaned the interior and exterior of glass.
- Vacuumed and dusted employee offices, conference rooms, and social rooms.

Courses

- Safe Pass
- HACCP Level 1 & 2
- HACCP Level 3 Management of Food Safety
- Managing Food Allergens
- Manual Handling
- First aid
- Emergency first aid
- FAI soccer coaching
- Data Protection Training
- ECDL
- Covid Compliance Officer Training
- Fire Marshall Training
- Abrasive Wheels
- Asbestos Awareness

References

• Available on request