

Breanna Chanel Lee

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Objective

- I am seeking a position as a mechanical engineer that is hands on and allows me to receive a lot of job site experience after I graduate college. I hope to find a job that will allow me to use my creativity and my analytical skills to be apart of a team, or the leader of a team.

Education

HIGH SCHOOL DIPLOMA | 06/2014 | WOODLAND HILLS SENIOR HIGH SCHOOL

- GPA: 3.9285
- Top 10% of class

BACHOLARS DEGREE | 05/2018 | THE PENNSYLVANIA STATE UNIVERSITY

- Major: Mechanical Engineering
- Minor: Sport Engineering
- Related coursework: Physics 211, Physics 212, Chemistry 110, Math 140, Math 141, and Engineering and Design

Skills & Abilities

MANAGEMENT

- Being a part of such a large university means that there are a lot of opportunities to get involved. Being involved in Blue Band, Club Track, Women in Engineering, Multicultural Engineering, and Ohana, have taught me how to find a balance between a hectic class schedule, and activity schedule.
- Have learned to be a leader, and how to work with a group efficiently.

SOCIABLE

- Very approachable
- Able to hold a good conversation
- Able to diffuse tense situations and come to a common ground with people

RELIABLE

- Able to work under extreme amounts of pressure and achieve a goal
- Well organized, and able to be depended on

LEADERSHIP

- Can take the role as leader and help others around me
- Able to make sure that everyone has an opinion, and every opinion is taken into consideration

Experience

SITE SUPERVISOR | WILKINS TOWNSHIP SUMMER FEEDING PROGRAM | 2015- PRESENT

- In this job I must make sure that the site is up to regulation and that I create a safe place for kids to come during the summer. Since we offer food, I must make sure that the food is edible, and at safe temperatures. Responsible for taking on many task at once, and looking over 10-30 children per day.

SALES ASSOCIATE | MT.ARARAT YOUTH CAFE | 8/13-8/14

- Must be able to work with others in a professional setting to achieve efficiency in the food industry. Skilled in ordering and stocking, cooking and preparing meals, cleaning, and working the register. Everything must be done in an appropriate and timely matter. Built basic skills on customer service and how to run a business.