

Hannah L. Hatfield

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EDUCATION

University of Mary Washington

2025

B.S. - Environmental Science and Geology

- Concentration in Social Science
- Became particularly interested in environmental studies & sustainability after experiencing many years of service work within a profit-driven & non-circular economy.
- Decided to combine my work experiences in the service industry w/ my understanding of business operations, to ultimately study the earth's environment and determine if humanity's systems can healthily coexist with the planet.
 - Relevant Courses: Environmental Geochemistry, Environmental and Resource Economics, Global Environmental Problems, Energy and Resource Technology, Public Sociology, Weather & Climate, GIS Applications in Environmental Science, Introduction to Ecology and Evolution

Germanna Community College

2022

AAS - Business Administration

- Became interested in the study of business while working within the service industry.
 - Relevant Courses: Interpersonal Communication, Perspectives on Organization in Society, Statistics, Microeconomics, Macroeconomics, Quantitative Reasoning

Spotsylvania Career and Technical Center

2016

Cosmetology License

WORK EXPERIENCE

Freelance Cosmetologist

2016 - 2025

Hairstylist & Nail Technician

Bonefish Grill

2021 - 2024

Bartender & Server

- Maintained a 16-person full-service bar.
- Managed a dynamic & hectic environment while providing consistently pleasant service.
- Perfected my teamwork skills by working effectively alongside colleagues.

Lake of the Woods Clubhouse

2018 – 2021

Server, Busser, & Hostess

- Refined my customer service skills and generated over 20% gratuity on most checks.
- Worked with confidence in a large, fast-paced environment that served a tight-knit community.
- Trained new employees.

Generals' Quarters Restaurant

2016 – 2018

Hostess & Busser

- Learned how to handle high-stress situations with an exceptionally small staff, while staying calm and organized.
- Hired before the restaurant opened; learned how to handle the complexities of working for a new business.
- Often stepped in during rush periods to handle additional positions such as expediting, food-running, and serving.