

# JOHN MITCHELL

## DENTAL HYGIENE INSTRUCTOR

### EDUCATION

Bachelor of Science  
Dental Hygiene  
Ohio State University  
2010 - 2014  
Columbus, OH

### SKILLS

DentSim  
DEXIS Imaging Suite  
Blackboard Learn  
Microsoft PowerPoint  
Dentrix  
Zoom  
Formlabs Form 3  
Epic Dental  
Visible Body  
Google Forms  
OpenTable

### CERTIFICATIONS

Registered Dental Hygienist  
(RDH)

### WORK EXPERIENCE

#### Dental Hygiene Instructor

Case Western Reserve University

2018 - current / Cleveland, OH

- Operated DentSim to enhance student learning, resulting in a **44% improvement in student performance** on clinical simulations
- Incorporated DEXIS Imaging Suite for practical demonstrations, which led to a 51% increase in comprehension of radiographic techniques
- Leveraged Blackboard Learn for course management, achieving a 32% reduction in administrative tasks
- Utilized Visible Body software for anatomical education, resulting in a 44% improvement in understanding of oral health

#### Registered Dental Hygienist

DentalOne Partners

2015 - 2018 / Columbus, OH

- Employed Microsoft PowerPoint for patient education that resulted in a 38% increase in patient compliance with oral hygiene recommendations
- Managed patient records with Dentrix software, leading to a **74% reduction in paperwork errors**
- Used Zoom for virtual consultations, which contributed to a 57% growth in patient engagement
- Launched the use of Visible Body software for anatomical education, resulting in a 54% improvement in patient understanding of oral health

#### Food Server

The Cheesecake Factory

2013 - 2015 / Columbus, OH

- Demonstrated exceptional communication skills and customer service in a fast-paced environment, achieving a consistent 94% customer satisfaction rating
- Collaborated with the kitchen team to ensure precise order preparation, leading to a 33% reduction in food preparation time
- Played a key role in reducing table turnaround time by 17 by optimizing seating arrangements using OpenTable
- Implemented a drink suggestion system which **increased beverage sales by 33%**, enhancing the overall dining experience for guests