MIA HARRIS

Event Manager

- m.harris@email.com
- **)** (123) 456-7890
- Reno, NV
- LinkedIn

EDUCATION

Bachelor of Science
Hospitality Management –
Meetings and Events
Concentration

University of Nevada, Las Vegas

- **2012 2016**
- Las Vegas, NV

SKILLS

- Bizzabo
- Jira
- Event Farm
- Hopin
- Hootsuite
- Canva
- Google Analytics
- Attendify
- EventMobi
- Typeform

WORK EXPERIENCE

Event Manager

Reno-Sparks Convention and Visitors Authority

- ## 2022 current
- Reno, NV
- <u>Led the organization of 39 county events each year</u>, causing a 41% uptick in community engagement.
- Implemented EventMobi for event management, decreasing monthly paper usage by 72% and contributing to the county's sustainability goals.
- Analyzed event performance via feedback on Typeform, leading to a 34% improvement in satisfaction scores within 8 months.
- Increased digital outreach of each event by 26% through the effective use of Google Analytics and Hootsuite for social media campaigns.

Marketing Coordinator

Zappos

- **===** 2019 2022
- Las Vegas, NV
- Managed an annual marketing budget of \$214K, optimizing allocations to <u>achieve a 13.4% increase in ROI</u> over the previous fiscal year.
- Executed 4 marketing campaigns with Bizzabo, increasing event attendance by 16% each quarter.
- Leveraged Hopin to host online product launches, resulting in a 53% rise in live viewership.
- Designed promotional materials for Zappos on Canva, enhancing the brand's online presence and accelerating website traffic by 31%.

Restaurant Server

Wynn Las Vegas

- **== 2016 2019**
- Las Vegas, NV
- Consistently maintained Wynn Las Vegas's reputation as a 5star restaurant by providing top-tier service with an <u>average</u> customer satisfaction rate of 97%.
- Boosted dessert and beverage sales by 29% through personalized recommendations for paired dishes.
- Oversaw online reservations and customer inquiries through Attendify, lowering booking times for customers by 19 minutes.
- Used Jira for receiving orders and handling daily kitchen tasks, reducing order errors by 12% and helping the kitchen prepare entrées 9 minutes quicker.