# Morgan Harder

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# Summary

Dedicated and passionate with a strong desire to contribute to nonprofit and community organizations focused on civil engagement and social change. While my direct experience in the nonprofit sector is limited, my academic coursework has equipped me with a solid foundation in communication strategies, social dynamics, and the importance of equity and inclusivity. My work experience as a server has honed essential skills such as customer service, teamwork, problem-solving, and adaptability in fast-paced environments. I am eager to apply these transferable skills to a meaningful role where I can support community initiatives and drive positive social impact.

## Education

# **College of Charleston**

#### Bachelor of Arts in Communication, Bachelor of Science in Sociology

Relevant Coursework: Media in the Digital Age, Race and Ethnic Relations, Environmental Communication, Message Design and Influence, Medical Sociology, Audio Investigations

# Work Experience

# Juanita Greenberg's

Server/Manager/Bartender

- Manage staff and promote a positive work environment during high-stress dinner service. •
- Cultivate customer experience by promoting specials, facilitate seamless dining experience while multitasking order taking, food bussing, guest seating, guest relations, running food, etc.
- Managed Cash as well as employee pay outs, basic understanding of math and ensuring proper salary distribution •

Social Media Intern

- Collaborate with ownership to create content for company Instagram, using Canva to create digital content promoting specials, weekly • events, and daily food/beverage, interacting with over 1,800 followers.
- Pitching beneficiary event ideas, specials, and promotional events, based on customer engagement, managing a project to target a specific audience.

# The Fifth Street Group

Server- Tempest

- Cultivated high-end hospitality experience by adhering to "steps of service", ensuring quality service for all customers. ٠
- Comprehensive knowledge of seasonal, rotating food and wine menus, alerting chefs of any allergies or dietary restrictions, ensuring memorable dining experiences.
- Perfected public-speaking skills, communicating with parties that range from 2-25 guests, ensuring the needs of each customer are are • met with the highest standards

# **Poogan's Hospitality Group**

Server- Poogan's Smokehouse

- Effectively manage reservations/tables during dinner service, seating guests in timely manner
- Proficient use of restaurant POS systems.
- Expressed excellent customer service, catering to guests and creating memorable dining experiences.

## Involvement

## Martin Scholars Class of 2025

#### Charleston, SC August 2024- Present

March 2022- Present

**Charleston**, SC

September 2023- January 2024

Focus on ethical communication, creative design, community-building, and understanding societal structures to develop strong • leadership foundations. Participating in a year-long course with Tom Martin, meeting the National Advisory Council, as well as informational trips to Atlanta, D.C., and N.Y.C., meeting with companies and business professionals in the communications industry.

#### **Berkeley Animal Shelter Foster/Volunteer**

Fostered multiple litters of kittens, puppies, and dogs, successfully networking and finding homes for each one. Passionate about • animal welfare, using communication skills to find furever homes. Walking dogs, cleaning kennels, and participating in "doggy days out".

# **Skills and Certifications**

- Proficient in Canva, Adobe Suite, and Microsoft • Office
- Cultural Competence
- Teamwork/Team Management
- Understanding of AI and ChatGTP

- Semi Fluent in Conversational Spanish •
- Hospitality and promotion of Positive work environment
- **TIPS** Certification
- ServSafe Certification

#### **Charleston**, SC

**Charleston**, SC

Charleston, SC

**Charleston**, SC

September 2022- Present

May 2025

#### January 2024- July 2024