

Adrienne Davis

Dallas, TX

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- Demonstrated strong academic aptitude and initiative-taking drive to learn.
- Readily develops with colleagues, patients, Instructors, and healthcare professionals.
- Strong analytical and critical thinking skills.
- Detail-oriented and highly self-motivated

Work Experience

Pre/Post Op RN

DFW Dental Surgery Center - Dallas, TX

April 2021 to Present

- Demonstrate knowledge of surgical procedures and oversee instrument and equipment set-up, prepare for the case, and anticipate needs of surgeon
- Coordinate and oversee the room during a case as the circulator
- Facilitate effective and efficient transition between surgical procedures
- Prepare your patients' care area adequately and ensure necessary equipment and supplies and provided
- Proper airway management techniques
- Monitor your patients according to policy
- Ensure your patients meet discharge criteria

Emergency Room RN

Children's Health - Dallas, TX

July 2019 to Present

- Assesses and collects data in a comprehensive manner identifying underlying family needs to implement an individualized plan of care.
- Demonstrates competence in the delivery of nursing care.
- Evaluates and revises plan of care based on evolving needs.
- Utilizes problem-solving approaches to compare one situation with another.
- Provides comprehensive, individualized teaching based on identified learning needs of families.
- Assists in identifying learning needs of staff nurses and other health care workers.
- Assists in developing strategies to meet identified learning needs. .
- Shares pertinent information gained from professional seminars, conferences, books, or journals.
- Training in critical care of assessing, responding rapidly and leading a bedside team during high stress care

Management

Razzoo's Cajun Cafe - Mesquite, TX

March 2012 to December 2015

- Strong understanding of restaurant operations to include payroll, scheduling and labor management
- Coordinate with vendors and order supplies

Maintain updated records of daily, weekly, and monthly revenues and expenses

- Adjust daily schedule for shift personnel to ensure optimal efficiency
- Oversee and ensure that restaurant policies on employee performance appraisals of hourly employees are followed and completed on a timely basis.
- Achieve company objectives in sales, service, quality, appearance of facility and sanitation and cleanliness through training of employees and creating a positive, productive working environment.
- Accountable for the training programs and new rollout communication for restaurant management and Tribe members through all technology platforms, training programs, recipe cards

Education

MBA in Healthcare Administration

Western Governor's University

January 2021

Bachelor in Nursing

University at Texas Arlington - Arlington, TX

August 2020

Skills

- Triage
- Nursing
- Epic
- Medication Administration
- Hospital Experience
- Vital Signs
- Critical Care Experience
- EMR Systems
- Laboratory Experience

Certifications and Licenses

RN License

TNCC Certification

PALS Certification

Nitrous Oxide Certification

BLS Certification

ACLS Certification