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# Jacob T. Copeland

## Cybersecurity Analyst

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Portfolio: [HTTPS://www.jacobcopelandcybersecurityportfolio.com](https://www.jacobcopelandcybersecurityportfolio.com)

## SKILLS

- Time Management
- Poise under pressure
- Scheduling
- Inventory Control
- Information Security
- Data Loss Prevention
- Linux
- Tcpcmd
- Python (Programming Language)
- SQL
- Wireshark
- VirusTotal
- Incident Escalation
- Authentication
- Cybersecurity Assessment
- Intrusion Detection and IDS Tools
- NIST Cybersecurity Framework
- Risk Assessment
- Risk Management Framework
- SIEM Tools
- Network Security
- Personnel Management
- Employee Reviews/Implementation of Personal Improvement Plans
- Budgeting
- Health Code Assessment and Compliance
- Portuguese (beginner)

## EXPERIENCE

### **Chili's, Loveland CO** - *Bartender/Server*

March 2023 - PRESENT

- Actively greet and engage with guests and strive to meet their needs in a restaurant and bar setting
- Create beverages in the bar program that are delicious, efficient, and built to the company specifications in a timely manner.

### **The Clayton Members Club and Hotel (Aparium Hospitality), Denver CO** - *Executive Sous Chef*

May 2022 - March 2023

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- Excelled in a Dynamic environment while managing a staff of 30+ and building new menus for up to 3 concepts inside the hotel.
  - Actively deployed Inventory and cost controls to meet budgetary needs and surpass KPIs
  - Hired as Sous Chef then Promoted to Executive Sous Chef in September 2022

**Nak'd Neck Food Truck** - *Owner/Operator*

August 2020-January 2022

- Controlled all business, menu, costing, and marketing decisions as 50% owner of the business.
- Continually adapted to the new business with menu development, networking, and budgetary flexibility.

**Bonanno Concepts** - *Multi-Unit Executive Chef (French 75, Russell's Smokehouse, Green Russell, Wednesday's Pies)*

January 2017 - May 2019

- Optimized Back of House operations, spearheaded menu innovation, and executed impactful cost controls for multiple concepts.
- Managed daily food and supply orders, led comprehensive hiring processes, and conducted insightful and thorough quarterly reviews.
- Hired as a chef de Partie, Promoted to Opening Executive Chef at French 75 in July 2017. Promoted once again to Multi-Unit Executive Chef in September 2018.

*\*Work history contains pertinent managerial experience, annotated to display my abilities and transferable skills. Largest gap in employment was 4 months Job Attached furlough during COVID-19 Shut Downs in 2020.*

## EDUCATION

**Pikes Peak Community College** -*Associate of Arts Culinary Arts (unfinished)*

August 2009 - May 2011

**Coursera** - *Google Cybersecurity Certificate*

Completed April 2025

**References Available upon request.**