Madison Hoyt

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<u>Education</u>

University of Connecticut, Waterbury, CT B.S. Nursing University of Connecticut, Storrs, CT B.S. Allied Health Sciences

Work Experience

Medical University of South Carolina

Ashley River Tower, Charleston, SC Electrophysiology Registered Nurse

- Anticipated subtle changes in patient status based on the procedure occuring and communicated to team members accordingly to deliver utmost patient safety
- Assisted in timeliness of procedure flow, including anticipating patient, doctor, and anesthesiology needs to ensure continuity of care
- Demonstrated sterile technique, including patient and table preparation, and knowledge of equipment used in EP lab to uphold patient safety and infection prevention
- Served as a patient advocate during procedures, inducing moderate sedation and complying with standards of infection prevention as necessary

Hartford Healthcare, CT

The Hospital of Central Connecticut, New Britain, CT ICU Registered Nurse

- Evaluated patient conditions to prioritize assessments and medication administration, effectively spearheading patient care in a 24-bed ICU
- Assessed vital signs and patient clinical conditions, adequately reporting any variations to the provider team in a timely manner to optimize patient safety and recovery
- Delegated tasks to available support staff during emergency situations in order to improve timeliness of patient care and optimize use of resources
- Communicated with family members to ease understanding of the patient's plan of care, building trust between the interdisciplinary team and the patient

Brinker International

Chili's Grille & Bar, Simsbury, CT Server, Hostess

- Established knowledge of the menu and built rapport with customers to effectively anticipate customers needs and retain clientele
- Collaborated with kitchen and bartending staff to guarantee timeliness of order delivery according to the customers requests to create the most satisfying dining experience possible
- Maintained cleanliness and performed opening/closing duties according to health and safety codes to guarantee reputability and high esteem of the restaurant

January 2021 - December 2023

August 2015 - May 2019

January 2024 - Present

March 2013 - December 2019

January 2020 - December 2020