ODIN COLWELL

Industrial Design Student
Wentworth Institute of Technology
colwellodin@gmail.com / 617-800-3139 / Boston, MA
linkedin.com/in/odin-colwell / odincolwell.com
Seeking a design co-op for Spring 2027

I am an industrial design junior who thinks with my hands, moving from sketch to foam to finished model early and often. My years in restaurants, including two as a shift lead, taught me to solve problems quickly, lead a team and stay calm when many things are moving at once.

EDUCATION

Wentworth Institute of Technology — Expected Aug 2028
Bachelor of Science in Industrial Design — *Boston, MA*
Available for co-op: Spring 2027, January 12 – April 20

SKILLS

Fabrication	Metal lathe, milling machine, woodshop, foam lab, vacuum forming, laser cutting, 3D printing, sewing and painting
Digital	SolidWorks, Rhino 3D, KeyShot, Photoshop, Illustrator, InDesign, Procreate, Claude Code, web design
Process	Ideation, sketching (paper and digital), foam and appearance models, rendering, graphic design
Leadership	I led shifts for two years and directed four to five runners as expo lead

EXPERIENCE

Expo Lead — Willy's Ale Room — Feb 2025 – Sep 2025
Acton, ME
– **Management:** I directed a team of four to five food runners through every service, keeping everyone clear on what to do next.
– **Attention to detail:** I packed and checked every dine-in and takeout order before it left, catching mistakes before a guest saw them.
– **Problem solving:** I called the timing and table for every order leaving the kitchen, working out what should go next as the service changed.

Shift Lead, Expo, Host, Server — Soall Bistro — Sep 2022 – Aug 2024
Marblehead, MA
– **Leadership:** I led shifts and trained new employees, which taught me to explain things clearly and bring people up to speed.
– **Responsibility:** I handled the end-of-night cashouts, so the numbers had to be right.
– **Teamwork:** I worked expo, host stand, phones and tables, so I understand how each role depends on the others.
– **User focus:** Serving guests face to face taught me to notice what people need, a habit I bring to design.

Concessions Attendant — Maria's Gourmet — Jun 2022 – Sep 2022
Swampscott, MA
– **Organization:** I took orders and payments and kept inventory up to date.
– **Reliability:** I prepared all cold menu items, from ice cream to smoothies.