

Joseph Compagno

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EDUCATION

Bachelor of Arts in Sociology, Minor in Economics
Occidental College, Los Angeles CA

Expected May 2017

RELATED EXPERIENCE

Waiter, Meadow Club, Fairfax, CA

Summer 2016

- Worked as both a server and bartender at Meadow Club, a high-end, member-only country club in the Bay Area.
- Catered larger club events as well as day-to-day serving in the club restaurant
- Built great relationships with the members of the club
- Received two employment offers from members at the club, including the observational internship below, due to the high impression received by members at the restaurant

Observational Internship, TRI Development Services, LLC, Marin County, CA

Summer 2016

- Participated and engaged in all meetings with TRI Partners, realtors, property managers, contractors and prospective buyers.
- Gathered intelligence on property values, market trends, and resources in neighborhoods surrounding TRI properties and presented the data to the CEO.
- Categorized pre-existing property and asset data into Excel spreadsheets

Intern, Endeavor America Loan Services, San Francisco, CA

Summer 2015

- Cold-called hundreds of Endeavor America clients daily in attempts to initiate home mortgage refinances; on average, closed between 20-30 refinances per day.
- Collaborated with Account Executives to obtain information of registered U.S. mortgage brokers, including their MLS numbers, locations, and contact information, and organized information into complex charts and spreadsheets.
- Formulated cold-calling sales scripts for younger interns.
- Observed sales strategies of Endeavor America's Account Execs, received personal instruction on sales techniques, and joined weekly company meetings.

ACCOMPLISHMENTS

Captain, Occidental College Men's Basketball team

2016-2017

Captain, Redwood High School Men's Basketball team

2012-2013

Scored a 2000 out of 2400 on the SAT Exam

2013

First Team All Marin County Basketball Honors

2013

Honorable Mention All Bay Area Basketball Honors

2013

Quill & Scroll National Journalism Award Recipient, Redwood High School

2012

EXTRACURRICULARS

Four year varsity basketball player at Occidental College

2013-2017

Sports Journalist for Occidental College's Athletic Department

2013-2017

Editor & Writer for Redwood High School's newspaper, *The Redwood Bark*

2011-2013

Volunteer at St. Vincent De Paul Soup Kitchen

2012-2013

Volunteer at Larkspur Public Library

2010-2011

SKILLS & PROFICIENCIES

Language: Conversant in Spanish. **Computer:** Proficient in Microsoft Word, Excel, PowerPoint; Knowledgeable in Adobe Photoshop. **Social Media:** Proficient in Facebook, Instagram, Twitter, LinkedIn. **Additional:** Public Speaking, Leadership, Social Skills, Writing & Editing, Journalism, Organization, Working with Others.

Servers Test

Multiple Choice

B

1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

2) Drinks are served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

D

3) Food and drinks are removed on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

A

4) What part of a glass should you handle at all times?

- a) The stem
- b) The widest part of the glass
- c) The top

D

5) When you are setting a dining room how should you set up your tablecloths?

- a) Neatly and evenly across the tables
- b) The creases should all be going in the same directions
- c) The chairs should be centered and gently touching the table cloth
- d) All of the above

D

6) If you bring the wrong entrée to a guest what should you do?

- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- c) Try to convince the guests to eat what you brought them
- d) Go back into the kitchen to the front of the line and inform the expediter that you need a different entrée

9

Match the Correct Vocabulary

E

Scullery

E

Queen Mary

A

Chaffing Dish

G

French Pressing

B

Russian Service

F

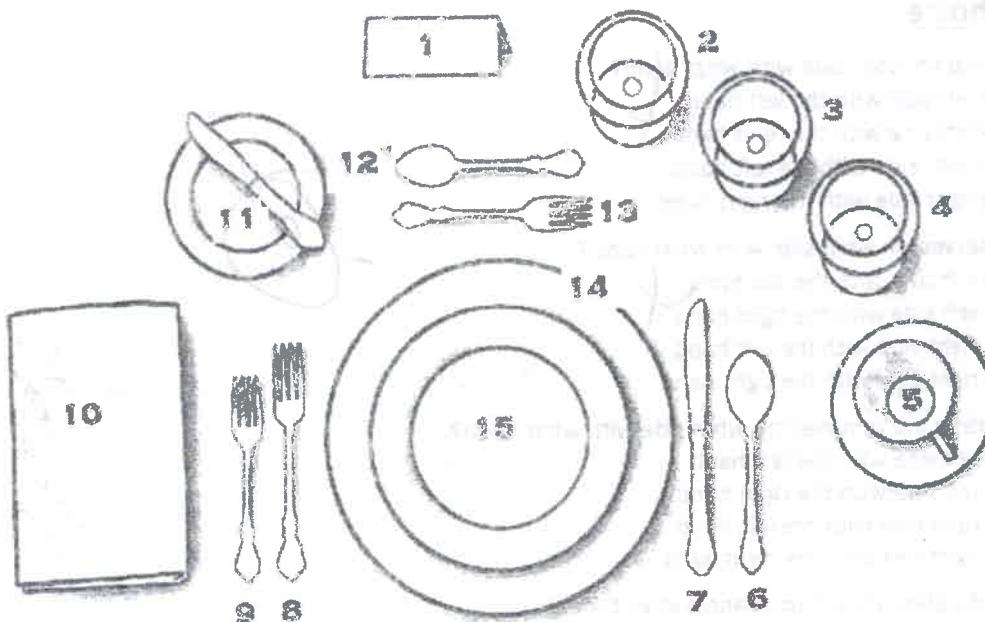
Corkscrew

C

Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin
<u>11</u>	Bread Plate and Knife
<u>12</u>	Name Place Card
<u>13</u>	Teaspoon
<u>14</u>	Dessert Fork
<u>15</u>	Soup Spoon
<u>16</u>	Salad Plate
<u>17</u>	Water Glass

<u>C</u>	Dinner Fork
<u>H</u>	Tea or Coffee Cup and Saucer
<u>T</u>	Dinner Knife
<u>3</u>	Wine Glass (Red)
<u>9</u>	Salad Fork
<u>14</u>	Service Plate
<u>4</u>	Wine Glass (White)

Fill in the Blank

1. The utensils are placed two inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? sugar & sweetener.
3. Synchronized service is when: two + servers occupy one table.
4. What is generally indicated on the name placard other than the name? logo/restaurant name.
5. The Protein on a plate is typically served at what hour on the clock? nine.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the chef.