

Ryan Lowe

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Summary

Enthusiastic full-time student seeking part-time or work study position that will help develop professional skills. Experienced customer service provider with peer leadership capacities and outgoing, professional personality.

Education

New York University at Tisch School of the Arts – Manhattan, NY

Bachelors of Fine Arts in Acting, May 2019

- NYU Madrigal Choir, President of the Founder's Hall Advisory Board, Member of the Inter-Residence Hall Council, Member of the Lafayette Hall Council, Assistant Stage Manager for NYU Meisner Studio Production of *Middletown*, NYU Tisch Drama Arts Representative, Tisch Drama Orientation Leader, Resident Assistant
- GPA: 3.402

John F. Kennedy Memorial High School – Iselin, NJ

High School Diploma, June 2015

- GPA: 4.08; Ranked 8/359
- 7 Advanced Placement courses taken, Student Advisory Council, Concert Choir, Student Council

Work Experience

NYU School of Law Media Services, New York, NY:

Camera Operator, September 2016-March 2017

- Set up and strike cameras and sound equipment
- Follow professors with camera as they lecture so that they are always in the frame
- Arrive punctually with enough time before the class begins to set up

Deli King, Jewish Delicatessen, Clark, NJ:

Server, August 2014-August 2016

- Provided quality customer service while waiting on up to 10 tables at a time.
- Arranged dining room to provide efficient service.
- Operated Point of Sale system to accept cash and credit card payments.
- Able to serve up to 4 meals without the use of a tray.

Premier Exhibitions, Midtown Manhattan, NY

Box Office Attendant, October 2015-May 2016

- Provided quality customer service and information in person and over the phone about Saturday Night Live and King Tut Exhibitions
- Operated Counterpoint System and collect money in order to complete transactions
- Distributed audio guides and directed guests into and throughout exhibitions

Uno's Pizzeria and Chicago Grill, Edison, NJ:

Server, March 2015-August 2015

- Provided quality customer service while waiting on up to 7 tables at a time.
- Maintained cleanliness and organization of assigned area in the restaurant.
- Knowledge of the menu and preparation of items.
- Operated Point of Sale system to track and expedite orders.
- Served alcohol safely and responsibly to customers.
- Bussed tables when needed.

Corner of Chaos, East Windsor, NJ:

Seasonal Actor, September 2014-November 2014

- Acted out scenarios in front of customers at a haunted hayride amusement.
- Punctual attendance required for costuming and makeup pre-show.

Chick-fil-a Restaurant, Edison, NJ:

Team Member, Front Counter and Kitchen, August 2013- August 2014

- Dedicated to customer service and efficiency.

- Maintained core standards and met goals based on corporate values.
- Operated Point of Sale system to place customer orders.
- Operated kitchen machinery to prepare food and fulfill orders in accordance with food safety procedures.
- Ensured cleanliness of machinery and full stock of necessary product.

Leadership Experience

New York University:

Assistant Stage Manager, Meisner Studio Production of "Middletown," January 2016-March 2016

- Attended 3-4 rehearsals per week and all tech rehearsals and performances
- Kept record of props, costumes, and all set pieces
- Choreographed and executed scene changes for performances
- Trained a 7-member stage crew
- Set up and cleaned up rehearsal and performance space before and after usage

Founders Hall Advisory Board President, September 2015-January 2016

- Created agendas and ran two meetings per week
- Planned and worked events that would benefit the residents of the hall
- Created a Constitution for the organization to follow
- Attended a weekly Inter-Residence Hall Council meeting
- Oversaw all operations of other e-board members: training and development, events, business administration, advocacy, communications, service
- Attended the Big Apple Leadership Retreat
- Attended the NEACURH Annual Conference and the NEACURH Semi-Annual Conference

Woodbridge Community Players:

Stage Manager, 2016 Production of "Aida," May 2016-July 2016

- Attended all rehearsals and performances
- Kept record of attendance, props, set pieces, and costumes
- Helped choreograph and execute all scene changes
- Responsibly handled various fee collections from cast
- Set up and cleaned up rehearsal and performance space before and after usage
- Helped director with blocking issues and kept track of final blocking
- Attended production meetings with designers and directors
- Helped keep 20 person cast in order
- Organized and helped plan fundraisers for group

John F. Kennedy Memorial High School:

Student Council President, September 2014-June 2015; Secretary, September 2013-June 2014

- Created agendas and ran meetings once a month for 120 members.
- Created informational presentations about companies for fundraisers with PowerPoint.
- Organized attendance sheets, fundraising statistics, and senior parking pass information with Excel.
- Planned and executed fundraisers, blood drives, breast cancer walks and club fairs for the benefit of the general high school population.

Concert Choir President, September 2014-June 2015; Secretary, September 2013-June 2014

- Organized and ran rehearsals for 60 members for 1 month during the absence of a director, and on many other occasions
- Planned and advertised fundraisers for competition trips each year.
- Motivated and led the Choir to "Superior" ratings, the "Best Overall Choir" award, and the "Esprit de Corps" award for two consecutive years
- Helped collect, organize, and distribute music, outfits, and many other important documents.

Interview Note Sheet

Applicant Information

Name: Ryan Cowl

Date: 05/15/17

Position(s) Applied for:
Server

Interviewer: Jo Park

Rate of Pay: \$13

Referred by: ~~Elaine~~ Indeed

Test Scores

Server	/35	%	Bartender	/30	%
Prep Cook	/15	%	Barista	/10	%
Grill Cook	/40	%	Cashier	/10	%
Dishwasher	/10	%	Housekeeping	/16	%

Seeking:

Full-Time

Part-Time

Relevant Experience & Summary of Strengths

Goes to school @ NYU - Tisch School of Arts Total of _____ in Food Service
Striving to be an actor, biggest goal in life is BROADWAY!

- Deli King in Clark

· Server 2014-2016

- Premier Exhibitions in Manhattan

· Box Office / Customer Rep 2015-2016

- Uno's in Edison

· Server 2015

* 25 miles travel max.

P.O.S. Experience: Y / N details: _____

Transportation

Car

Public Transit

Carpool (Rider / Driver)

Regions Available to work:

North NJ

South NJ

Central NJ

Klein

Jersey Shore

Certifications (if any)

TiPS

Serv-Safe

LEAD

Other _____

Will Submit

Availability

Open

AM only

PM only

Weekdays only

Weekends only

Details:

Uniforms Owned:

Bistro

Black Bistro

Tuxedo

1/2 Tuxedo

Black Vest

Long Black Tie

Chef Coat

Chef Pants

Knives

Black Pants

Non-Slip Shoes

Bow Tie

Other: _____

Would you recommend this applicant for Acrobat Academy?

Convention Candidate?

Other Languages Spoken:

Servers Test

Multiple Choice

D

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

B

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 expeditor that you need a different entrée

Match the Correct Vocabulary

D Scullery

A. Metal buffet device used to keep food warm by heating it over warmed water

A Queen Mary

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)

E Chaffing Dish

C. Used to hold a large tray on the dining floor

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time