

# ANGELIQUE PARRY

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## EDUCATION

2011 – 2012	<b>San Francisco State University</b> Pre-Medical Post-Baccalaureate Certificate	San Francisco, CA
2007 – 2009	<b>San Francisco State University</b> Masters in Social Work	San Francisco, CA
2004 – 2006	<b>Mills College</b> Bachelor of Arts in Ethnic Studies	Oakland, CA

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## WORK EXPERIENCE

2013 – 2014	<b>Discharge Specialist</b> Discharge Resource Group	South San Francisco, CA
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Coordinated and executed appropriate and timely discharge plans of patients at the California Pacific Medical Center campuses  
Collaborated with the insurance companies, hospice, nursing, rehabilitation and assisted living facilities, and home care agencies to project continued stay requirements  
Reduced length of stay in the hospital, minimized unplanned readmission to the hospital, obtained higher reimbursement rates, and ensured patient rights

2011 – 2013	<b>Clinical Outcomes Research Assistant</b> The Taylor Collaboration	San Francisco, CA
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Directed the planning of orthopedics and internal medicine research projects to the Institutional Review Board by residents of the Graduate Medical Education Department at St. Mary's Medical Center  
Gathered data, performed statistical analyses, and edited a manuscript for publication  
Received exposure to work in a lab setting and experience using medical devices, including a C-arm  
Participated in the development, preparation and execution of cadaver-based biomechanics testing

2004	<b>Server</b>  Olive Garden	Hayward, CA
	Greeted and seated customers in a courteous manner Ensured high guest check averages by promoting appetizers, specialty items and wine selections Carried heavy food trays from kitchen to dining hall	
2004	<b>Server</b>  Rohan Lounge	San Francisco, CA
	Provided direct assistance to bartender and lounge staff Conducted inventory tracking and restocked supplies Informally recognized as lead server with responsibility for overseeing opening/closing Coached and mentored new servers regarding menu items, company policies and procedures	
2003	<b>Fine Dining Hostess</b>  Due Enoteca	Great Barrington, MA
	Managed in-person and telephone guest inquiries, customer service requests, and reservation bookings Developed rapport with clients and generated repeat business through friendly attitude and extensive cuisine knowledge Monitored dining room and guest flow to maximize table usage and minimized customer wait times Inquired about drink orders and provided information to wait staff Took guests to their designated table, gave information about specials, handled special requests, and provided waiter information Trained new host on service policies	
2002	<b>Fine Dining Server</b>  Verdura Cucina Rustica	Great Barrington, MA
	Assisted guests in order selection by promoting specific menu items and specials Responded to inquiries regarding meal preparation and service Up-sold appetizers, specialty beverages and desserts to increase guest check averages Effectively communicated with kitchen staff regarding customer allergies, dietary needs, and other special requests Regularly checked on guests to ensure satisfaction with each food course and beverages Consistently adhered to quality expectations and standards Collected payments and balanced transactions with receipts	