

Rebekah Haile

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Buena Park, CA 90
(828)450-3
rhaile11@apu.
Rebekah Haile

EDUCATION

M.Ed., Educational Psychology & PPS in School Psychology, PPS in School Counseling

Azusa Pacific University, Azusa, CA

Expected Graduation May 2018

Accredited by National Council for Accreditation of Teacher Education (NCATE)

and National Association of School Psychologists (NASP)

Accredited by National Association of School Counselors (NASC)

B.S., Psychology, Biola University, La Mirada, CA

May 2015

INTERNSHIP AND PRACTICUM EXPERIENCE

School Psychology Practicum Student

Arcadia Unified School District

August 2016 – June 2017

Completed 450 hours of supervised practicum hours at the elementary and middle school level.

Assisted School Psychologist Supervisor in the following activities:

- Administered WISC-V, CTONI, Beery-VMI, TAPS, WJ-IV, etc.
- Conducted Functional Behavior Assessments (FBA) and designed Behavior Support Plans (BSP) with IEP team.

School Counseling Fieldwork Student

Glendora Unified School District

August 2016 – December 2016

Completed 300 hours of supervised practicum hours at the middle school level.

Assisted School Counselor Supervisor in the following activities:

- Counseled students involving academic and social-emotional challenges.
- Facilitated an organizational workshop for intervention students.

San Dimas Unified School District

January 2017 – June 2017

Completed 300 hours of supervised practicum hours at the high school level.

Assisted School Counselor Supervisor in the following activities:

- Worked alongside college and career counselor to assist in Career Day.
- Provided academic counseling to struggling students.

PROFESSIONAL ASSOCIATIONS

National Association of School Psychologists (NASP)

California Association of School Psychologists (CASP)

HIGHLIGHTED PROFESSIONAL RELATED EXPERIENCE

Glendora Unified School District, Glendora, CA

September 2015 – May 2016

AVID Tutor

- Facilitated tutorial groups for seventh and eighth grade students.
- Supervised after school AVID students, providing assistance in areas of academic need.

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5552 Burlington
Buena Park, CA

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DirectED Solutions, Los Angeles, CA

February 2015 – June 2015

Substitute Teacher/RSP Aide

- Implemented lesson plan in teacher's absence in Charter Schools throughout LA County.
- Led small groups for RSP students in reading and mathematics.

LEADERSHIP/VOLUNTEER EXPERIENCE

Intern at Straight Talk Clinic, La Mirada

August 2014 - December 2014

- Answered phone calls, filed paperwork, filled out monthly report, and referred clients out using resource guide.
- Participated in program for elderly residents titled Listening Hearts.

College Mentor for National School Project, La Mirada

September 2011– May 2012

- Mentored high school students at La Mirada High through outreach program.

PROFESSIONAL REFERENCES

Pearlin De Long

Supervisor, School Psychologist

(626) 821-8363 Ext 6360

Lori Boyer

Supervisor, School Counselor

(626) 852-4530 Ext 511

Maryam Golestani

Mentor, School Psychologist

August 2016 (805) 405-4140

PROFESSIONAL ASSOCIATIONS

National Association of School Psychologists (NASP)

California Association of School Psychologists (CASP)

HIGHLIGHTED PROFESSIONAL RELATED EXPERIENCE

Glendora Unified School District, Glendora, CA

September 2015 – May 2016

AVID Tutor

- Facilitated tutorial groups for seventh and eighth grade students.
- Supervised after school AVID students, providing assistance in areas of classroom work.

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
- D 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
- A 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

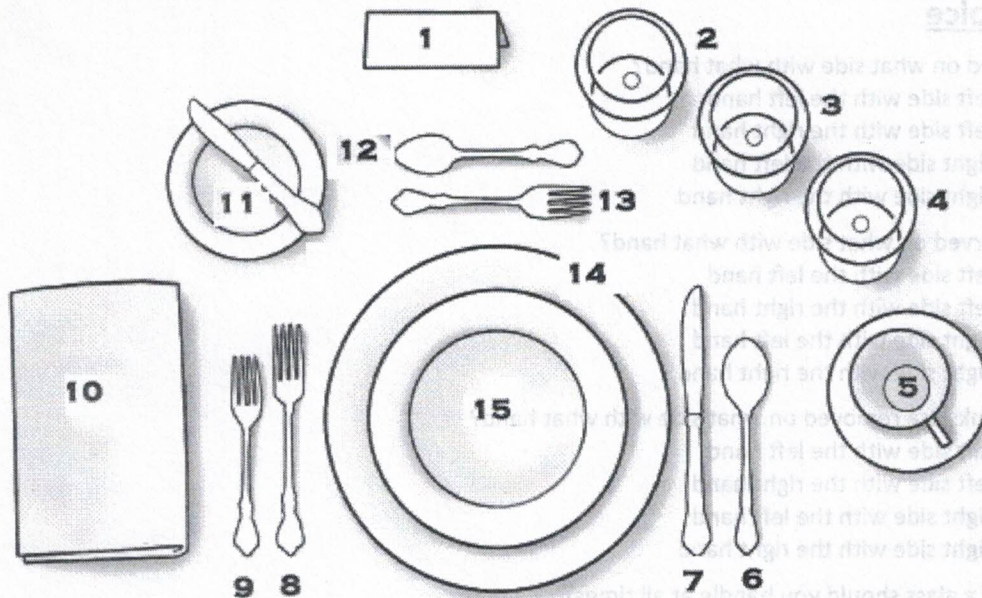
Match the Correct Vocabulary

- | | |
|-----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <u>D</u> Scullery | A Metal buffet device used to keep food warm by heating it over warmed water |
| <u>E</u> <u>A</u> 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) |
| <u>A</u> <u>C</u> Chaffing Dish | C Used to hold a large tray on the dining floor |
| <u>B</u> <u>V</u> French Passing | D Area for dirty dishware and glasses |
| <u>G</u> <u>B</u> Russian Service | E Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F Used to open bottles of wine |
| <u>C</u> <u>E</u> Tray Jack | G Style of dining in which the courses come out one at a time |

Name Rebekah Haile

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- | | | | |
|-----------|-----------------------|-----------|------------------------------|
| <u>10</u> | Napkin | <u>8</u> | Dinner Fork |
| <u>11</u> | Bread Plate and Knife | <u>5</u> | Tea or Coffee Cup and Saucer |
| <u>1</u> | Name Place Card | <u>7</u> | Dinner Knife |
| <u>12</u> | Teaspoon | <u>2</u> | Wine Glass (Red) |
| <u>14</u> | Dessert Fork | <u>9</u> | Salad Fork |
| <u>6</u> | Soup Spoon | <u>14</u> | Service Plate |
| <u>15</u> | Salad Plate | <u>3</u> | Wine Glass (White) |
| <u>4</u> | Water Glass | | |

Fill in the Blank

- The utensils are placed four inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Creme and Sugar
- Synchronized service is when: multiple dishes are served together
- What is generally indicated on the name placard other than the name? Table #
- The Protein on a plate is typically served at what hour on the clock? Half-hour 6 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Inform the chef to prepare a separate dish in order to prevent cross-contamination