

# Matt Jesuele

Los Angeles, CA  
matt@mvj.fyi  
(213) 700-4741

## Quick Take

Self-motivated, high-intensity, intrepid recovering software engineer seeking role with high level of activity, independence and social interaction, and performance-based compensation. Travel is a plus.

## Work Experience

### Tech

#### Freelance/Contract Software Engineer

2012 - present

Fluent in over half a dozen languages. Clients have included startups, development shops, and individuals.

#### Freelance Tutor

2012 - present

Subjects include programming, theoretical computer science, English, and American culture.

#### Make Apps - Co-Founder

Oct 2016 - Oct 2017

Software development firm specializing in web apps, bots, and APIs.

### Restaurants

Brick NYC	Delivery Coordinator	2013	New York, NY
Mexicue	Delivery	2012 - 2013	New York, NY
Avenue	Server	2008	Long Branch, NJ
Gyu-Kaku	Server	2006 - 2007	New York, NY
Pizza by the Inch	Delivery	2005 - 2006	New York, NY
The Oceanic	Server	2005	Long Branch, NJ
Michael Angelo's	Busboy / Server	2004 - 2005	Monmouth Beach, NJ

## Education

#### Columbia University in the City of New York

2011 - 2013

Postbaccalaureate Studies in Computer Science  
Certificate in Quantitative Studies for Finance

#### Rutgers — New Brunswick

2007 - 2010

B.A., *summa cum laude* with honors in Economics and Philosophy  
Graduated with 3.94 GPA (out of 4.0) in 3 years

## Skills/Expertise

- Programming
- Computer Science
- Technology
- Teaching
- Math (Applied & Pure)
- Cryptocurrency
- Finance & Investing
- Trading
- Sales

## Hobbies/Interests

- Weightlifting
- Cities & Urban Design
- Travel
- Transportation
- Philosophy
- Walking, Cycling & Hiking
- Photography
- Art & Writing/Poetry
- Rapping & Rocking Out

## Causes/Activism

- Urban Policy
- Culturejamming
- Mental Health Awareness
- Rehabilitation for the Homeless, Formerly Incarcerated, and Substance Abusers

## References

- Jake Rosenberg  
Business Partner  
(310) 755-8607
- Boye Fajinmi  
Business Partner  
(507) 272-4385
- Justice Laub  
Advisor/Mentor  
(310) 490-3193



**Multiple Choice**

- a 1) Food is served on what side with what hand? (7)  
 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
- 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 expeditor that you need a different entrée

**Match the Correct Vocabulary**

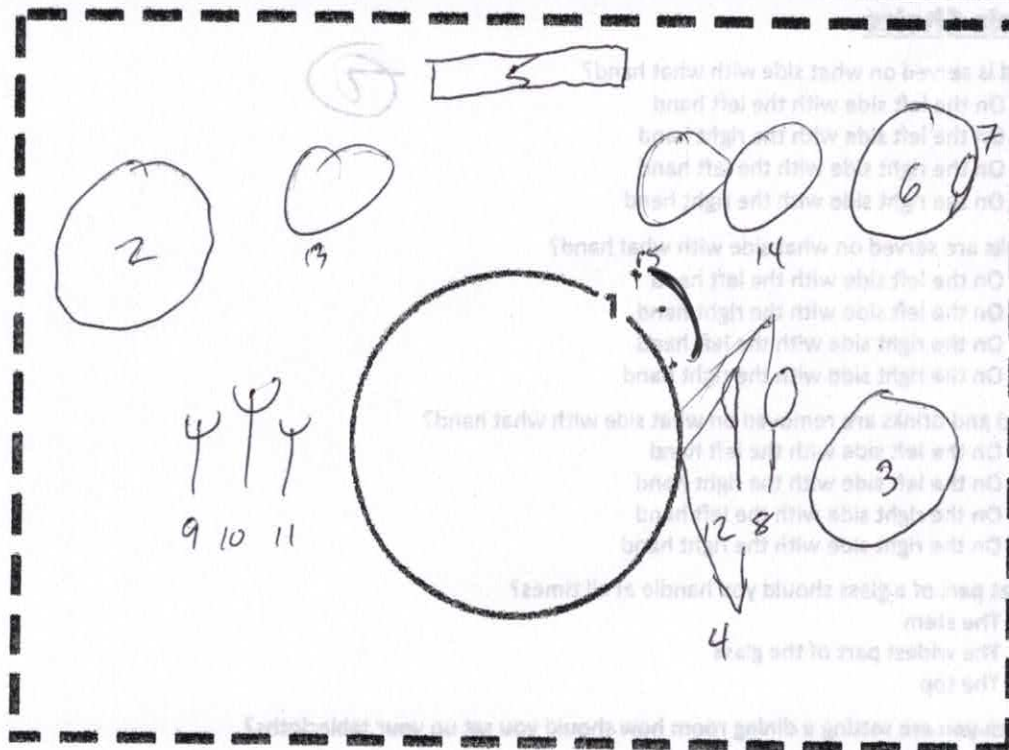
- |                          |  |
|--------------------------|--|
| <u>D</u> Scullery        | <input checked="" type="checkbox"/> Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</u> Queen Mary      | <input checked="" type="checkbox"/> Style of service where food 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> Chaffing Dish   | <input checked="" type="checkbox"/> Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | D. Area for dirty dishware and glasses   |
| <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       | <input checked="" type="checkbox"/> Used to open bottles of wine   |
| <u>C</u> Tray Jack       | <input checked="" type="checkbox"/> Style of dining in which the courses come out one at a time  |



Name Matt Jeske

# Servers Test

Score / 35



**Draw a formal place setting containing all of the following:**

- |                              |                    |                        |
|------------------------------|--------------------|------------------------|
| ✓ 1. Service Plate           | ✓ 7. Teaspoon      | ✓ 13. Water Glass      |
| ✓ 2. Salad Plate             | ✓ 8. Soup Spoon    | ✓ 14. Red Wine Glass   |
| ✓ 3. Bread Plate & Knife     | ✓ 9. Salad Fork    | ✓ 15. White Wine Glass |
| ✓ 4. Napkin                  | ✓ 10. Dinner Fork  |                        |
| ✓ 5. Name Place Card         | ✓ 11. Dessert Fork |                        |
| ✓ 6. Tea/Coffee Cup & Saucer | ✓ 12. Dinner Knife |                        |

**Fill in the Blank**

- The utensils are placed 2 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream & sweetener
- Synchronized service is when: more than one server is bringing food to a table at once
- What is generally indicated on the name placard other than the name? Title/position, if any
- The Protein on a plate is typically served at what hour on the clock? 4
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
inform the kitchen