

Matt Jesuele

Los Angeles, CA
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(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 Choicea

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

(2)

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 dinning 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 VocabularyD Scullery

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

E Queen Mary

X 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)

A Chaffing Dish

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

G French Passing

D. Area for dirty dishware and glasses

B Russian Service

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

F Corkscrew

X F. Used to open bottles of wine

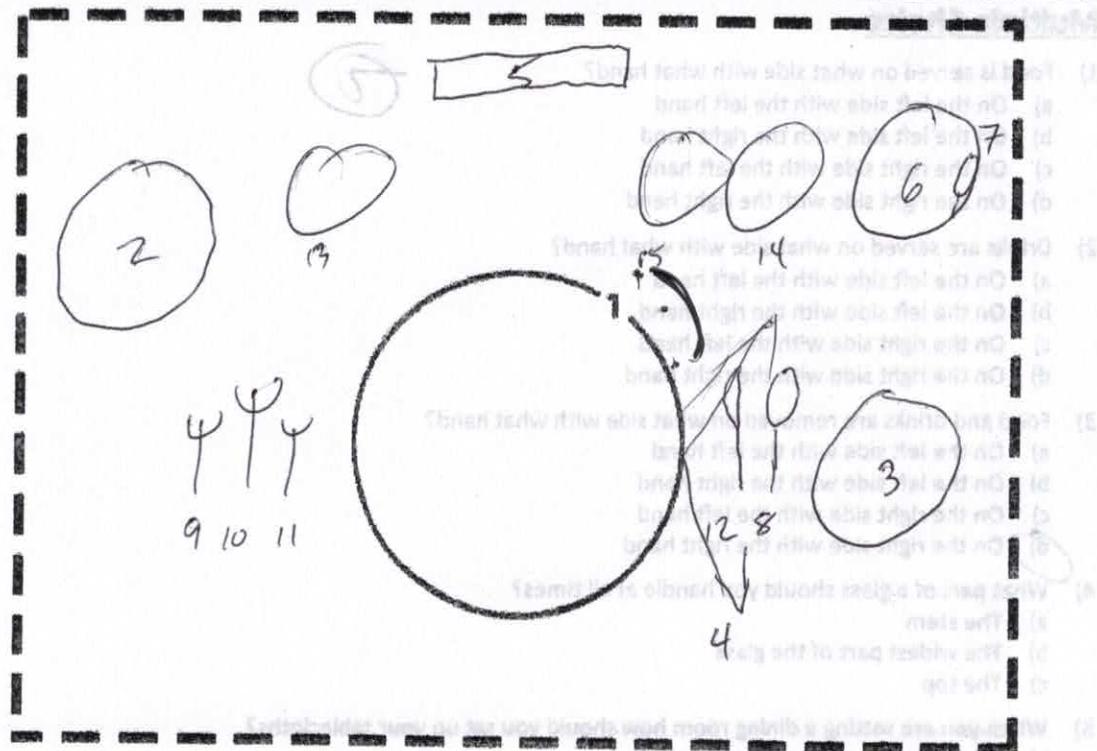
C Tray Jack

X G. 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:

<input checked="" type="checkbox"/> 1. Service Plate	<input checked="" type="checkbox"/> 7. Teaspoon	<input checked="" type="checkbox"/> 13. Water Glass
<input checked="" type="checkbox"/> 2. Salad Plate	<input checked="" type="checkbox"/> 8. Soup Spoon	<input checked="" type="checkbox"/> 14. Red Wine Glass
<input checked="" type="checkbox"/> 3. Bread Plate & Knife	<input checked="" type="checkbox"/> 9. Salad Fork	<input checked="" type="checkbox"/> 15. White Wine Glass
<input checked="" type="checkbox"/> 4. Napkin	<input checked="" type="checkbox"/> 10. Dinner Fork	
<input checked="" type="checkbox"/> 5. Name Place Card	<input checked="" type="checkbox"/> 11. Dessert Fork	
<input checked="" type="checkbox"/> 6. Tea/Coffee Cup & Saucer	<input checked="" type="checkbox"/> 12. Dinner Knife	

Fill in the Blank

1. The utensils are placed 2 inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? m creamer & sweetener

3. Synchronized service is when: More than one server is bringing food to a table at once

4. What is generally indicated on the name placard other than the name? Title / position, if any

5. The Protein on a plate is typically served at what hour on the clock? 4

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
inform the kitchen