

# Vlad Stoicescu Ghica

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## **EDUCATION**

University of California, Los Angeles (UCLA)

Bachelor of Arts, Political Science | Minor in Public Affairs | 2011-2015

## **PROFESSIONAL EXPERIENCE**

*Service Staff | Night & Day Productions*

*2018 – Present*

- Served for a variety of clients, including weddings, banquets and private clubs in the Bay Area
- Conducted plated dinner services and tray passing, including preparation and clean-up for events of up to 1000 attendees
- Interacted efficiently and courteously with all clients and fellow staff
- Frequently helped load and unload materials for large events, including heavy boxes, decorations, and other items requiring use of dollies

*Policy and Advocacy Specialist | California Trade Justice Coalition*

*2017 – 2018*

- Organized educational events and workshops on trade policy in partnership with organizations and union locals across the state.
- Successfully lobbied the offices of incoming California Members of Congress to take public stands in favor of increased protections for labor, the environment and human rights interests in the renegotiation of the North American Free Trade Agreement (NAFTA)
- Assisted in drafting coalition statements, memorandums and newsletters advocating for a people-first renegotiation of NAFTA and providing up-to-date insight on the impacts of trade decisions made by the Trump Administration
- Facilitated communication and news updates for ongoing trade advocacy work between various coalition partners and local communities

*Logistics Coordinator | UCLA Labor Center - Dream Resource Center*

*2016 – 2017*

- Oversaw flights, lodging, food and other expenses for 100 fellowship participants during annual, week-long retreats.
- Built and maintained relationships with hotel staff, vendors and other partners to ensure logistical smoothness for all events
- Coordinated with dozens of organizations across California and the greater United States to secure partnerships for ongoing programs.
- Built out data analysis tools and digital materials for program application and evaluation
- Supported the Dream Summer Manager and Labor Center Fund Manager in securing and implementing over \$500,000 to conduct the Dream Summer Program

*Administrative Assistant | UCLA Department of Chicana/o Studies*

*2013 – 2016*

- Assisted Department Chair and Administrative Staff with various duties such as event development, research initiatives and departmental hiring processes
- Edited, maintained and updated the Departmental Website along with media/advertising materials



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- Provided high-quality, courteous technical support service to Faculty, Staff and Graduate Students
- Built and maintained a Faculty Intranet for private department matters and internal reviews

*Service Staff | Sason Catering & Dine With 9 Catering*

2009-2012

- Worked in kitchen, assisting with gourmet food preparation (salads, appetizers, hot dishes) and professional plating
- Prepared decoration and blocking for weddings and large celebrations in reserved dinning venues such as hotels and restaurants
- Facilitated food services for large events (between 150 and 500 guests) by tray passing hors d'oeuvres, attending to service stations, and arranging buffets
- Assisted with service crew management, including recruitment, compensation and scheduling

## **SKILLS**

**Proficient in:** Microsoft Office & Adobe Media Programs (Photoshop, InDesign, Acrobat, Dreamweaver), Wordpress and Drupal web platforms

Strong public speaker in a variety of settings (lectures, rallies, presentations, recorded interviews, panels, etc.)

**Foreign Languages:** Romanian (Written and Verbal). Spanish (Written, some Verbal)





**Multiple Choice**

- A 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
- 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
- A\* 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

\*I would also inform the guests that I will bring them the correct entrée momentarily.

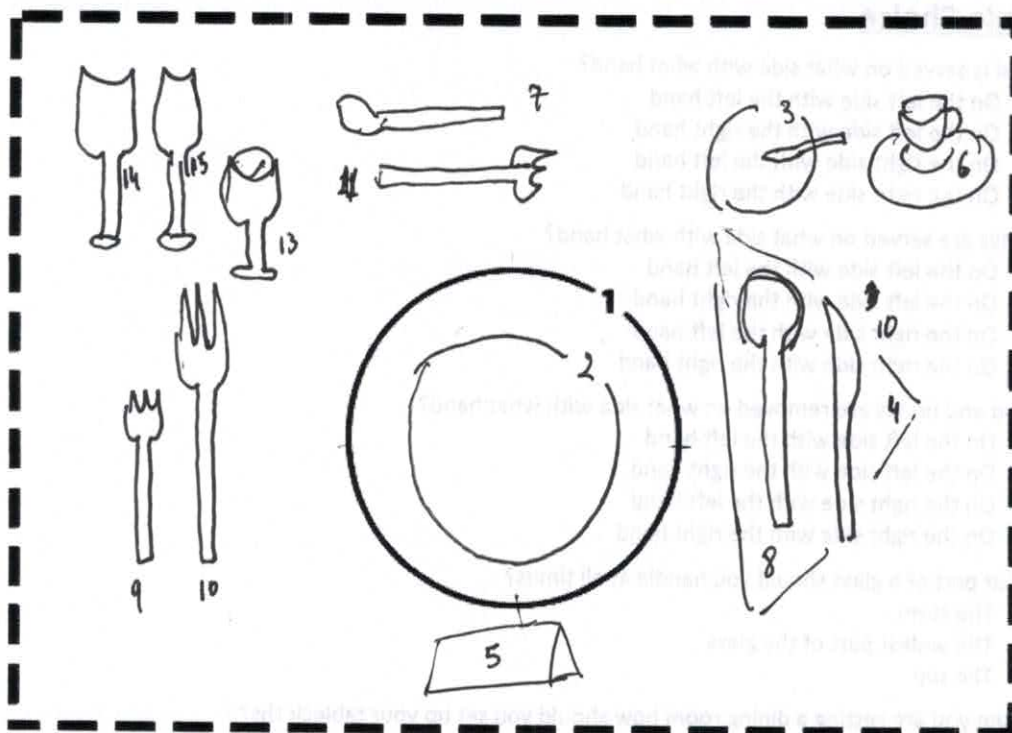
**Match the Correct Vocabulary**

- |                          |  |
|--------------------------|--|
| <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  | <input checked="" type="checkbox"/> Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | <input checked="" type="checkbox"/> 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 Vlad Stoicescu Ghica

## 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 one inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? sugar, cream, hot water, lemon
- Synchronized service is when: Food is brought to all assigned tables at the same time.
- What is generally indicated on the name placard other than the name? Seat number
- The Protein on a plate is typically served at what hour on the clock? six o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
The chef will have typically prepared extra meals to accommodate specialties, so I would write down their needs and take it back to the kitchen. If we are unprepared, I would inform the client that I am making a request to the chef and that there may be a slight delay before their dish arrives.