

Nareh Hovhannisian  
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818-331-4215

## **EDUCATION**

UNIVERSITY OF CALIFORNIA, SANTA CRUZ  
**Bachelor of Arts** | Anthropology

Graduation Date: 12/2014

**Publications** | The Lynch Doctrine | Saved by a Hardcover

## **WORK EXPERIENCE**

**Drake's Dealership** | Server/Host/Barback | 2017-2018  
Fast-paced fine dining environment, worked front and back of house, opened and closed, served, seated, and worked behind the bar.

**St. Paul's Episcopal School** | Primary Guest Teacher/Summer Camp Teacher | 2015-2017  
Substitute taught, organized events and spear-headed extracurricular classes for after-school students. Summer camp teacher for two summers for which I made daily lesson plans and curriculums and managed a variety of different aged children.

**Grapes of Wrath Catering and Event Management** | 2015-2016  
Floral arrangements, table settings, served food, and kept everyone happy.  
Weddings, business functions, memorial services, and holiday parties.

**MUDPUPPIES Ceramics Summer Camp** | Ceramics Teacher | 2014-2015  
Taught and assisted in ceramics to children ages 5 to 12, making sure all children were safe, keeping track of time and coming up with new projects to keep the children interested.

**Childcare** | Nanny | 2014-2015  
Cared for 9-month old for 10 hours per day, which required constant attention. Cared for her 5 year old sibling also, transporting to and from pre-school, coming up with activities to keep his eyes from becoming glued to the television, but most importantly ensuring that both children were always healthy and safe.

**Asbarez Armenian Newspaper** | Editorial Assistant | 2012  
Copyedited daily news for online publication.

## **VOLUNTEER EXPERIENCE**

**Syrian Refugee Camps** | English Teacher | 2017  
Held English language classes for Syrian refugee children in Anjar. Classes carried out more informally, as I became friends with the Syrian refugee parents who lived and worked on the land in Anjar and expressed a desire for their children to learn English. Classes were held in or

Syrian Refugee Camps | English Teacher | 2017  
Held English language classes for Syrian refugee children in Arabic classes carried out more informally, as I became friends with the Syrian refugee parents / no lived and worked on the land in Arabic and expressed a desire for their children to learn English. Classes were held in or

## VOLUNTEER EXPERIENCE

Aspen American Newspaper | Editorial Assistant | 2012  
Copyedited daily news for online publication

Childcare | Manny | 2014-2015  
Cared for 8-month old for 10 hours per day, which required constant attention. Cared for her 5 year old sibling also, transporting to and from pre-school, coming up with activities to keep his eyes from becoming glued to the television, but most importantly, ensuring that both children were always healthy and safe.

MUDUPRIBS Carmichael Summer Camp | Carmichael Teacher | 2014-2015  
Taught and assisted in activities to children ages 5 to 12, making sure all children were safe, keeping track of time and coming up with new projects to keep the children interested

Graves of Wealth Catering and Event Management | 2015-2016  
Event arrangements, table settings, served food, and kept every one happy. Weddings, business functions, memorial services, and holiday parties

St. Paul's Episcopal School | Primary Guest Teacher/Summer Camp Teacher | 2015-2017  
Substitute taught, organized events and spear-headed extracurricular classes for after-school students. Summer camp teacher for two summers for which I made daily lesson plans and curriculum and managed a variety of different aged children.

Grake's Diner | Server/Host/Bartender | 2017-2018  
Fast-paced fine dining environment, worked front and back of the house, opened and closed, served, seated, and worked behind the bar.

## WORK EXPERIENCE

Publications | The Lynch Doctrine | Saved by a Handover

Bachelor of Arts | Anthropology

UNIVERSITY OF CALIFORNIA, SANTA CRUZ

Graduation Date: 12/2014

## EDUCATION

Marshall Foundation  
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right outside the homes/tents of families, and follow-up classes were scheduled after each individual lesson.

**“Agoump” (Center) | English Teacher | 2017**

Developed and taught English language classes in Anjar, Lebanon, a village in the Bekaa valley three miles from the Syrian border. Taught to a range of ages, from 6 year olds to 35 year olds, at the “Center,” which was an activities building which provided resources such as basketball and dance classes to the otherwise underprivileged people of the village.

**United Nations | Red Cross Office | Program Development Intern | 2013**

Developed and taught English language classes to Syrian, Iraqi, Azeri, and Kurdish refugee children in Armenia.

**SOS Culture | Translator & Writer | 2013**

Translated and wrote for Cultural and Environmental Preservation Organization in Armenia.

**Plasticos | Translator | 2013**

Translated for surgeons conducting reconstruction surgery for cleft palate and severe burns on orphaned and underprivileged children in Armenia.

**Yerevan Zoo | Keeper Intern | 2013**

Experience with: Lemur, Jaguar, Baboon, Bears, Hyena, Camel, Lion, Macaque, Mandrill.





**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
- 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
- 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

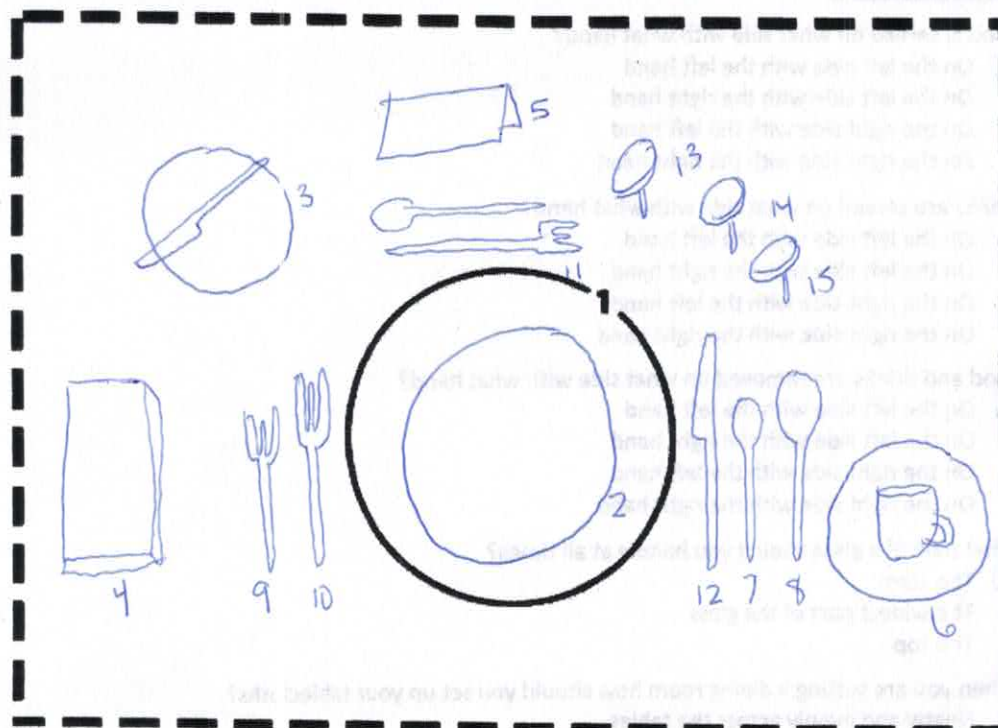
**Match the Correct Vocabulary**

- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>E</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> Chaffing Dish   | C. Used to hold a large tray on the dining floor  |
| <u>B</u> French Passing  | D. Area for dirty dishware and glasses  |
| <u>G</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> Tray Jack       | G. Style of dining in which the courses come out one at a time  |

Name Nareh Hovhannisian

## 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 / a thumbs distance inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? dessert, sugar & cream.
- Synchronized service is when: a team works to have each course prepared at same time on all tables
- What is generally indicated on the name placard other than the name? the table #, courses ordered
- The Protein on a plate is typically served at what hour on the clock? 3:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
put in their order to ensure they receive it at the same time as everyone else who receives their protein course