

Nareh Hovhannesian
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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.

MUDPUPIES 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

Universidad de Valencia
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EDUCATION

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Bachelor of Arts (Anthropology)

Appreciation | The Power of Design | Saved by a Hippo

ETC

WORK EXPERIENCE

ORIGIN | Project Lead | University of California Santa Barbara | 2013-2018
Fleet-based fine dining establishment, worked closely with the chef,洞悉并领导
selected, seasonal, sustainable food pairing for the
GR. Paul's Espresso Project | Project Lead | University of California Santa Barbara | 2013-2017
Supervising daily espresso and latte production for the
students. Gained valuable insight into what I wanted to do with my passion and
continuously saving money to invest in different brewing

GR. Paul's Espresso Project | Project Lead | University of California Santa Barbara | 2013-2017
Home brewing, seasonal, sustainable, high quality coffee, and
Wadagya, premium, natural, and organic coffee

WADAGYA | Barista | University of California Santa Barbara | 2013-2018
Teaching and assisting in coffee to espresso ratio to 1:5, making sure it is
properly prepared and ready to serve

CHIMICOLA | Intern | 2013-2018
Catering for 6-months, off for 10 months per day, which included coffee and espresso. Cared for her 3
year old daughter while running a coffee shop, coffee and espresso to keep her
water always healthy and free.

APPAREL & ACCESSORIES | Intern | 2013-2018
Creating high end designs for online application

TECHNICAL SKILLS

SKYLINE FLATWARE COMPANY | Project Lead | University of California Santa Barbara | 2013-2018
Head Quality Inspector, responsible for quality control in all the classes coming out more
efficiently, as I possessed the ability to quickly identify defects. Classes were held in the
lab in After and a blog was a debrief for their completion of each E class. Classes were held in the

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

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) 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

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

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

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

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

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

E 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)

A Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

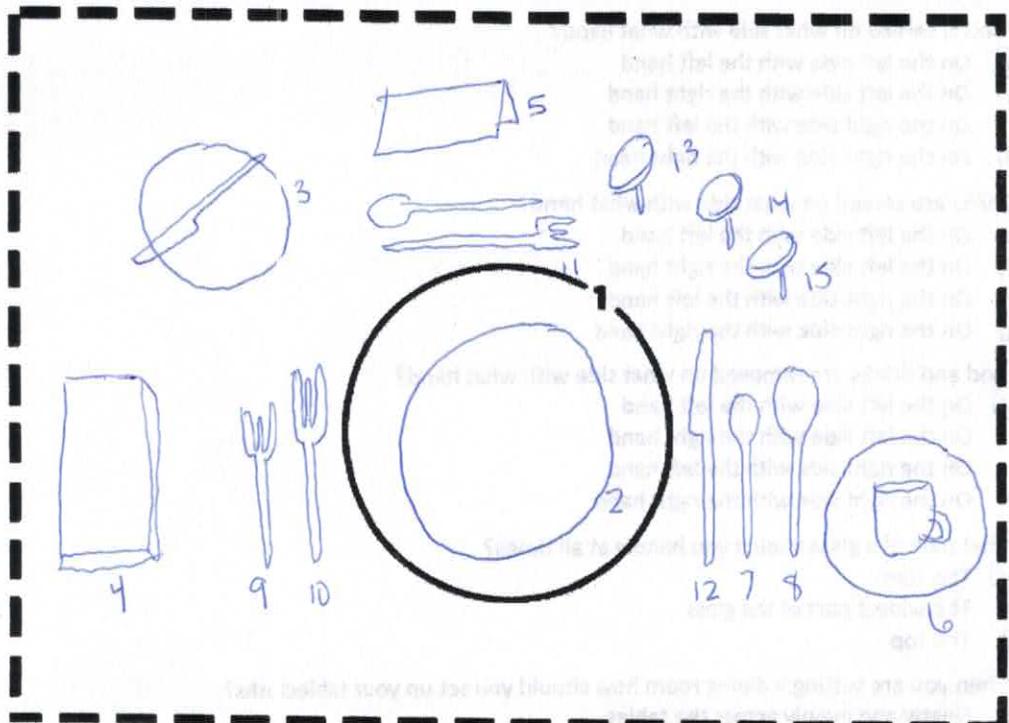
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

G. Style of dining in which the courses come out one at a time

**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

1. The utensils are placed one / a thumbs distance inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? dessert, sugar, cream.
3. Synchronized service is when: a team works to have each course prepared at the same time on all tables.
4. What is generally indicated on the name placard other than the name? the table #, courses ordered.
5. The Protein on a plate is typically served at what hour on the clock? 3:00.
6. 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.