

# VIJAY PARA

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, References upon request

## EDUCATION

Rutgers University, Honors College  
Bachelor of Science, Computer Science (Major GPA 4.0)  
Bachelor of Arts, Finance (N/A)

New Brunswick, NJ  
May 2021  
GPA 3.707/4.0  
Freehold, NJ  
June 2017  
GPA 4.0/4.0

Freehold High School  
Computer Science Academy, 4 year elective focus in computer science

## WORK EXPERIENCE

Storming Robots LLC. Instructor  
Teacher

Branchburg, NJ  
December 2017 – May 2018

- Taught Computer Science and Robotics to children competing in national events among thousands
- Cultivated skills in algorithms as well as logical thinking for 10+ hours a week

American Pools  
Life Guard

Edison, NJ  
May 2016/17 – September 2016/17

- Maintained a safe pool environment for up to 100+ children and adults through vigilant monitoring
- Delivered 50+ hour work weeks managing and leading pools during a tough corporate season

Stefano's Pizzeria  
Server/Driver

Freehold, NJ  
May 2016 – October 2017

- Worked collaboratively with other servers and drivers to ensure maximum hospitality
- Memorized entire menu in order to efficiently provide quality service
- Honed customer relations and semi-formal dining skills to better the customer experience

## LEADERSHIP/VOLUNTEER WORK/PROJECTS

Delta Kappa Epsilon  
Academic Chair

December 2018-Present

- Will be maintaining academic records and ensuring sufficient academic standings among all members of the brotherhood for the upcoming year.
- Plan to organize weekly study sessions and focus groups, attempting to raise the GPA metric of the entire fraternity.

Pledge Class Treasurer

September 2018-December 2018

- Ensuring collection and authorize delegation of funds for the largest pledge class, 26 students, in years by implementing an online Venn collective, allowing total oversight of all operations with nothing hidden
- Maintain records of all spending to avoid squandering of funds, leading to 10% less spending

DECA

November 2015-May 2017

- Spearheaded the club chapters' attendance the national convention, guiding young chapter members
- Achieved Regional and State Champion in 2016 and Regional Champion in 2017

## SKILLS, COURSEWORK, & INVOLVEMENT

Computer Science

May 2017

- Completed rigorous project on Dijkstra's Algorithm, using it on a shortest path problem and presenting to peers as well as the department head of Computer Science at my high school

**Skills:** Proficient in Microsoft Office, Object Oriented Programming (Java/C++), Adobe Photoshop, Business/Marketing Programs, Food Service/Customer Relations and Social Media Management



Name Vijay Para  
Score 28/35

## Servers Test

### 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 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

- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- 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)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

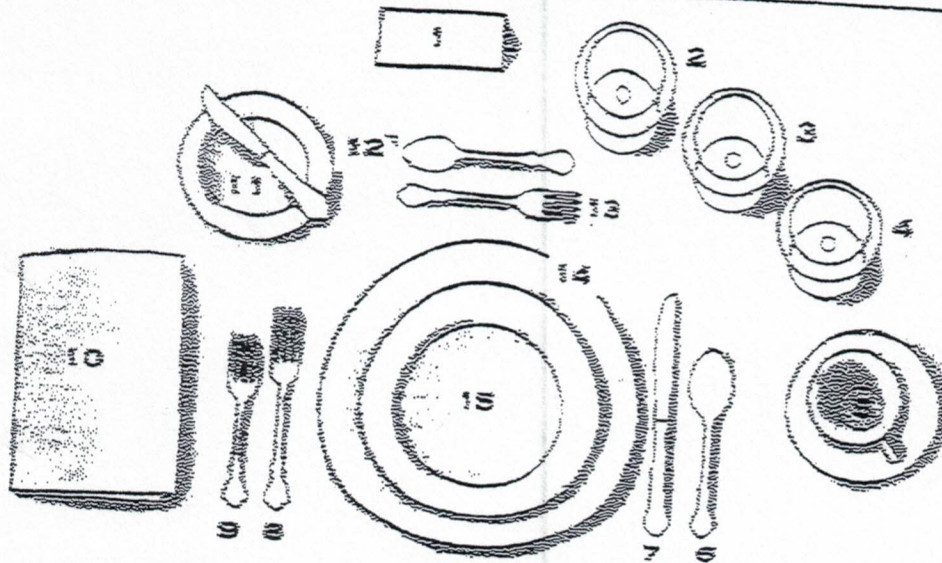


# Servers Test

Name

Vijay Para

Score 28/35



## Match the Number to the Correct Vocabulary

- 10 Napkin
- 11 Bread Plate and Knife
- 1 Name Place Card
- 12 Teaspoon
- 13 Dessert Fork
- 6 Soup Spoon
- 15 Salad Plate
- 2 x Water Glass

- 8 Dinner Fork
- 5 Tea or Coffee Cup and Saucer
- 7 Dinner Knife
- 3 x Wine Glass (Red)
- 9 Salad Fork
- 14 Service Plate
- 4 x Wine Glass (White)

## Fill in the Blank

1. The utensils are placed one inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? milk and cream, sugar
3. Synchronized service is when: each table is served simultaneously
4. What is generally indicated on the name placard other than the name? The table number
5. The Protein on a plate is typically served at what hour on the clock? 8:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Confirm allergies and inform the expeditor for a different entrée