

Rec'd 5/14

Harbor Academy 12/30/18

## ZACHARY BAUER

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### EDUCATION:

- UNIVERSITY OF NORTHWESTERN OHIO, Lima, OH, Class of 2012
  - Associate of Applied Science in Heating, Ventilation, and Air Conditioning
  - GPA 3.93
- OCEAN COUNTY VOCATIONAL-TECHNICAL SCHOOLS, Brick, NJ, 2008-2010
  - Air Conditioning Technology

### SKILLS:

- HVAC/R Skills: Control Circuitry Design & Troubleshooting, Shop Safety, Brazing, Soldering, Tubing, Mechanical & Refrigeration Service & Troubleshooting, Electrical, Load Calculation, Process Controller Programming, Rigging, Customer Service
- Computer Skills: Microsoft Office, Windows Operating Systems, Macintosh Operating Systems, Database Entry
- Certifications:
  - Johnson Controls York Factory Trained Chiller Technician
  - EPA 608 Universal Certification
  - EPA 609 MVAC Certification
  - TWIC Security Clearance
  - OSHA 10-Hour Certification
  - NFPA 70E Electrical Safety
  - Forklift and Aerial Lift Platform Certification
  - Industry Competency (ICE) Certificates:
    - Commercial Refrigeration
    - Lt. Commercial A/C & Heating
    - Residential Air Conditioning
    - Residential Air Distribution
    - Residential Heat Pumps
    - Residential Gas Furnaces
    - Residential Oil Furnaces

### HONORS:

- State Gold Medalist; National Competitor, *SkillsUSA*, OCEAN COUNTY VOCATIONAL-TECHNICAL SCHOOLS, Brick, NJ
- Honor Roll, MANCHESTER TOWNSHIP HIGH SCHOOL, Manchester, NJ, 2008
- Dean's List, UNIVERSITY OF NORTHWESTERN OHIO, Lima, OH, August 2010-December 2011
- Scholarship Winner, UNIVERSITY OF NORTHWESTERN OHIO, Lima, OH, 2009
  - 1<sup>st</sup> Place in United States
- Suma Cum Laude, UNIVERSITY OF NORTHWESTERN OHIO, Lima, OH, 2012



## WORK EXPERIENCE:

- Journeyman Service Fitter, STEAMFITTERS LOCAL 638-B, New York, NY, August 2016-Present
- Field Service Technician, JOHNSON CONTROLS, New York, NY, October 2016-Present
  - Primarily perform service and repair of air and liquid cooled chillers for building applications. Also provide service for light commercial and building systems. Some experience in absorption chillers. Write quotes for work needing to be done on contract inspections.
- Technician, AGGREKO, Linden, NJ, December 2012-September 2016
  - Service and repair of various types of industrial cooling equipment including air and liquid cooled chillers, air conditioners, air handlers, desiccant dehumidifiers, and oil fired and electric heaters. Worked on cooling equipment up to 1000 tons capacity and heating equipment up to 300KW. Also worked often with generators and electrical distribution equipment such as dry and oil filled transformers, distribution panels, and transfer switches. Experience working safely around low and high voltage (13KV) sites and applications. Often managed small teams during installation of temporary power and HVAC equipment. Often tasked with providing custom controls solutions to meet customer needs for various applications.
- Service Coordinator, RITTAL-CORPORATION, Urbana, OH, February-December 2012
  - Off-site remote troubleshooting and service coordination for industrial and IT cooling equipment.
- Apprentice, CLOVER MECHANICAL CONCEPTS INCORPORATED, Toms River, NJ, April 2010-March 2011
  - HVAC/R Apprentice
- Job Shadowing, NEW JERSEY RESOURCES, Brick, NJ, 2008-2010
  - Shadowing of NJ Local 9 NJR service technicians



**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

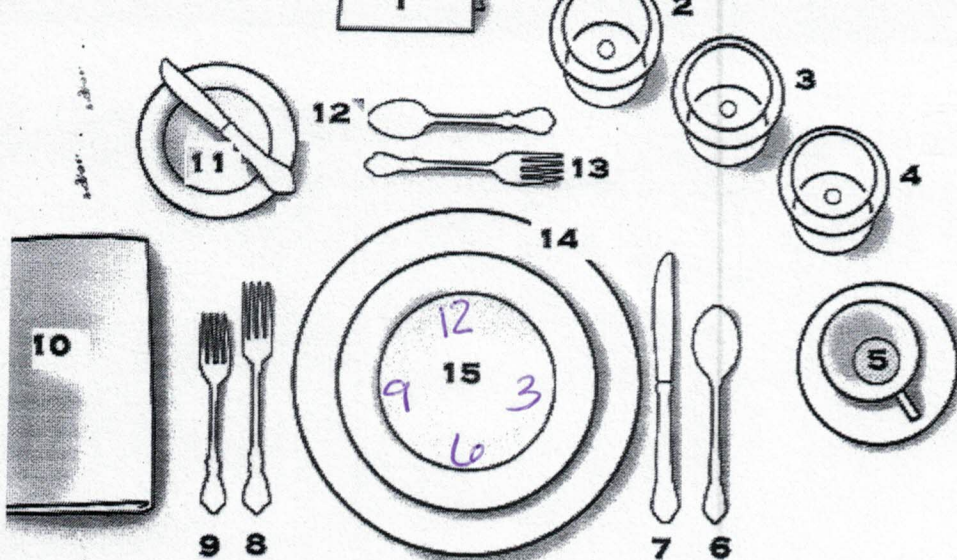
D Area for dirty dishware and glasses

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





Zack Bauer

Score / 35

**Match the Number to the Correct Vocabulary**

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

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

**Fill in the Blank**

1. The utensils are placed six 1 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Milk/cream + sugar
3. Synchronized service is when: Multiple servers serve a table at once.
4. What is generally indicated on the name placard other than the name? Room + table number.
5. The Protein on a plate is typically served at what hour on the clock? 6 name.
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Inform a supervisor