

RAHUL OZA

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EDUCATION

Washington University in St. Louis, St. Louis, MO

Candidate for Bachelor of Arts in Psychological & Brain Sciences, expected December 2019

WORK AND RESEARCH EXPERIENCE

Healthy Mind Laboratory, Washington University School of Medicine

Research Assistant, May 2017 – 2018

- Created a marketing campaign for a clinical study involving Theta Burst Stimulation
- Recruited participants; tracked and recorded data via REDCap and Microsoft Excel
- Prepared participants for fMRI imaging and NIH toolbox assessments

The Barnes Laboratory, uSTAR program, Washington University in St. Louis

Research Assistant, March – August 2016

- Performed and presented physical chemistry research at the 2017 Undergraduate Research Symposium concerning gyrotron technology under Dr. Alexander Barnes
- Developed *Inventor* and communication skills by working with graduate students to design enhanced gyrotron apparatuses for future implementation

New Providence EMS Squad, New Providence, NJ

Probationary Driver, June 2015 – March 2016

- Promoted in June. Maintained composure driving in emergency situations

Cadet, August 2014 – May 2015

- Developed problem solving and communication skills by assessing emergency situations
- Utilized training in CPR, AED, First Aid, Stretcher, and Stair Chair techniques to assist patients

LEADERSHIP AND EXTRACURRICULAR

Washington University Television (WUTV)

Creator and Showrunner, November 2018 – Present

- Write and produce sketches for the sketch comedy series *Unadulterated Spew*. Direct production shoots, recruit actors and writers, refine scripts, and head post-production edits using Adobe Premiere Pro

SniPhi Productions

Writer and Actor, March 2019 – April 2019

- Won “Best Production” during the Thurtene Carnival for our family-oriented play: “Missouri Jane.”

WUnderground, “Wash U’s ‘Premier’ [Only] Satirical Journal”

Writer and Social Chair, September 2017 – Present

- Contribute to “Top 10” and “Buried” segments, published two articles in the fall of 2018

Sigma Nu Fraternity

Marshal, August – December 2018

- Tasked with fostering friendship between candidates and creating an overall beneficial experience
- Accomplished GPA and leadership goals: Exceeded pledge class GPA goal of 3.4 vs 3.1, three former candidates currently on the executive board

Judicial Board, August 2016 – December 2017

- Mitigated internal disputes and reviewed instances of brotherhood misconduct

Washington University Athletics

Varsity Football Player, August 2015 – March 2017

- Committed 12 – 26 hours of practices, film sessions, and workouts per week while balancing course load

SKILLS

- Improvisation, Adobe Premiere, Adobe After Effects, Microsoft Excel, Word, and PowerPoint, REDCap

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

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

X 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

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

JS 10

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

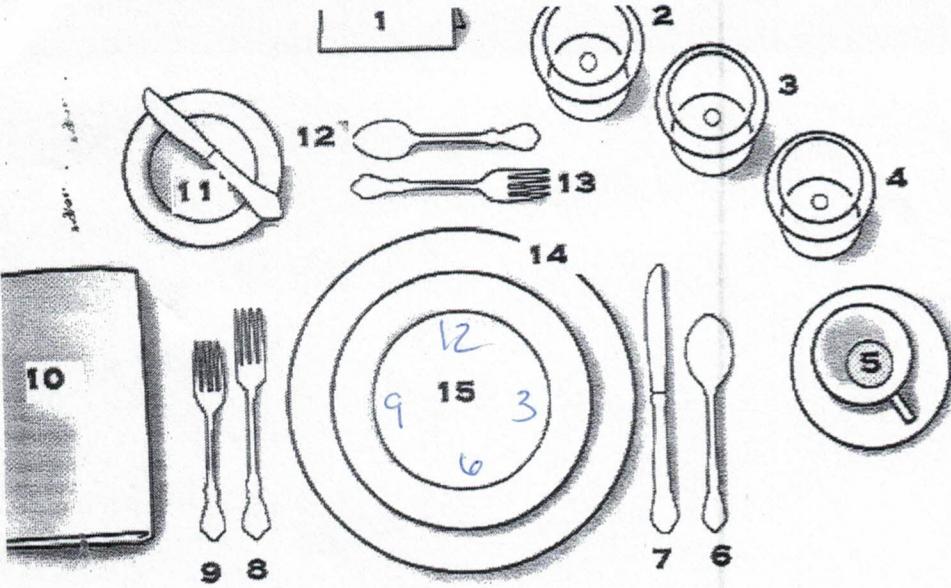
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

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



Score / 35

Match the Number to the Correct Vocabulary

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

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

Fill in the Blank

1. The utensils are placed three inch (es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Sweetener-s, cream, milk

3. Synchronized service is when: Courses are served to everyone in an order once

4. What is generally indicated on the name placard other than the name? Table number

5. The Protein on a plate is typically served at what hour on the clock? On the hour

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? Immediately tell the chef