

## CONTACT

(323)947-7939  
jasgranados23@gmail.com  
<https://www.linkedin.com/in/salazarjuan-10111/>

# JUAN SALAZAR

## COMPUTER SCIENCE

### PROFILE

I am currently working on pursuing a career as Game Developer with a Graphic Design background. I am passionate about computers because you will always discover something new. Also, determined in solving problems and trouble shooting.

### EXPERIENCE

#### **DATA 360, 1925 CENTURY PARK, LOS ANGELES, CA**

Intern | October 2018 - Dec 2018

Maintained and organized numerous office files. Involved in multiple projects with creative input.

#### **MITU, 1318 E 7TH ST #240, LOS ANGELES, CA**

Intern | July 2017 - August 2017

Conducted research on various topics and created content for the social media platforms of Mitu.

#### **SCRATCH, 1350 SAN PABLO ST, LOS ANGELES, CA**

Intern | September 2015 - December 2015

Taught students how to create a computer game on a website ([scratch.mit.edu](http://scratch.mit.edu))

#### **LEGACY LA, 1350 SAN PABLO ST, LOS ANGELES, CA**

Intern | April 2015 - June 2015

Office Assistant, helped with paperwork/created forms and inventory listings. Participated in a series of professional development training. Supervised 10-20 students per day.

### EDUCATION

#### **EAST LOS ANGELES COLLEGE, LOS ANGELES**

Computer Science Information Technology | 2015 - Present

### AWARDS

#### **ASIAN AMERICANS ADVANCING JUSTICE - LEADERSHIP DEVELOPMENT IN INTERETHNIC RELATIONS**

Race and Ethnicity Comprehension - Class System | May 2015

### PROFESSIONAL SKILLS

Microsoft Office includes Word, Excel and PowerPoint. Computer Languages: HTML, Visual Basic, CSC, Java, JavaScript, and C++. Adobe InDesign, Dreamweaver, Illustrator, Premiere, and Photoshop. Amazon Web Services(AWS): S3, S3 Glacier, and EC2.

Team player  
Organized  
Time management  
Fast learner  
Motivated  
Creative

THE BEAST WALKERS, EAST LOS ANGELES COLLEGE  
Club Logo

TRASH SKETCHES  
Website



*BUS 102*

Name Juan Salazar

**Servers Test**

Score / 35

**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

*b*

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

*b*

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 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 Vocabulary**

<i>E</i>	Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<i>A</i>	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)
<i>O</i>	Chaffing Dish	C. Used to hold a large tray on the dining floor
<i>G</i>	French Passing	D. Area for dirty dishware and glasses
<i>R</i>	Russian Service	E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
<i>F</i>	Corkscrew	F. Used to open bottles of wine
<i>C</i>	Tray Jack	G. Style of dining in which the courses come out one at a time