

CAMERON PAIN-E-THALER

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Pronouns: She/Her

RESTAURANT/ SERVICE INDUSTRY EXPERIENCE

Black Bottle Seattle – Seattle, Washington

Server, Bartender

January 2019 – October 2019

- Server and bartender for high volume restaurant, including serving on a single-server floor (between 1-3k in individual sales).
- Bartender for bar top and entire restaurant floor, included full bar with specialty batch craft cocktails.
- Managed and ran private events or partial restaurant buy-outs. These events included full set-up, bartending with open tabs, and a variety of either cocktail waitressing or full coursed sit-down meal serving.
- Included extensive knowledge of rotating seasonal menu and wine selections.
- Utilized Breadcrumb POS system.

Bar Vacilando – Seattle, Washington

Server, Bartender

February 2019 – October 2019

- Server in high volume restaurant, including serving on a single-server floor (between 1-3k in individual sales).
- Managed and ran private events or partial restaurant buy-outs.
- Included extensive knowledge of rotating seasonal menu and wine selections.
- Utilized Breadcrumb POS system.

Scrappy's Bitters and Black Magic Beverages LLC – Seattle, Washington

Temp Production Worker

March 2019 – August 2019

- Worked production on Scrappy's Bitters creation and bottling line during high volume orders / as needed.
- Worked production on a cocktail canning line, creating Bitters and Vermouth canned cocktails.

Kakadu Community Kitchen – Berlin, Germany

Server

September 2018 – December 2018

- Ensured customer satisfaction through the ordering process. Served and bussed all dishes for small, intimate restaurant.
- Managed cash-only POS system.

Ten Mercer – Seattle, Washington

Server

June 2016 – December 2017

- Waitressed full sections in large restaurant, including knowledge of rotating seasonal menu and full wine selections.
- Cocktail waitressed for private parties and events, including cash and credit card bar tab management.
- Knowledge of rotating specialty cocktails and full bar.
- Utilized Micros POS system.

Greater Good Events – New York City, New York

Event Assistance

June 2015 – June 2016, as needed

- Assisted with set-up and clean-up for a variety of events (such as weddings, galas, fundraisers, etc). Includes assisting with cocktail waitressing and catering duties.

'Snice Vegetarian Cafe – Brooklyn and Manhattan locations, New York

Server and Barista

June 2007 – August 2010

- Served and bussed all dishes for fast-paced café and restaurant, including extensive knowledge of rotating specialty die menu options.
- Duties included opening and closing restaurant.

Fremont Classic Pizzeria & Trattoria – Seattle, Washington

Server and Hostess

June 2009 – December 2009

- Waitressed full sections, including full wine menu knowledge.
- Maintained all hostess duties, including opening restaurant and strategically seating people at a busy family restaurant.
- Utilized Dinerware POS system.

Additional café and service industry experience include:

Starbucks Coffee, Lucca Espresso, Grand Central Bakery, Johnny Rockets, Chat n' Chew NYC, amongst others.

EDUCATION & CURRENT LICENSURE

LICENSED ASSOCIATE INDEPENDENT CLINICAL SOCIAL WORKER (LAICSW), WASHINGTON STATE

LICENSED MASTER SOCIAL WORKER (LMSW), NEW YORK STATE

COLUMBIA UNIVERSITY • May 2015

Master of Social Work (MSW) in Advanced Generalist Practice & Programming

Disciplinary Focus in Contemporary Social Issues

THE NEW SCHOOL UNIVERSITY • May 2010

Bachelor of Arts (BA) in Psychology, with Honors

ADDITIONAL WORK EXPERIENCE

University of Washington – Seattle, WA

Clinical Study Assessor

The Alcohol and PTSD Treatment Study (APT Study)

December 2016 – September 2018

- Worked independently across multiple clinics in Seattle to coordinate all incoming and current research participants.
- Conduct structured clinical diagnostic interviews for the APT Study across multiple trauma clinics in Seattle. Interviews include life history and mental health background, as well as current PTSD symptom distress assessment before and after receiving treatment. Interviews conducted in-person, with participants from varied backgrounds and trauma exposure.
- Contact with participants in both studies include suicide risk assessment and crisis intervention, as needed.

The Freedom Project – Seattle, WA

July 2016 – August 2017

Community Workshop Leader and Volunteer

- Co-led community workshops teaching anti-racism/oppression framework and the history of mass incarceration. Led follow-up discussion on ethics and issues of diversity in the criminal justice system.
- Participation in organizational Restorative Justice Circles, involving critical thinking and analysis of the organization's events, mission statement, and community involvement.

Sound Mental Health - Seattle, WA

August 2016 – December 2016

Veterans Court Liaison

- Advocate on behalf of client through criminal justice proceedings, including working with a court team consisting of probation officers, prosecution attorneys, defense attorneys, judges, and court victim advocates.
- Identify appropriate community resources for a court-based treatment plan, including counseling and other mental health programs, housing, medical needs, and substance use treatments.
- Created group curriculum and led positive thinking and mindfulness groups with incarcerated individuals at the Regional Justice Center.

Girl Rising - New York, NY

June 2015 – June 2016

Global Partnerships Manager

- Manage and grow network of global NGO, corporate, and individual partnerships to leverage girls' education and empowerment programs.
- Assisted with the launch of Girl Rising India, including a final trip to India to on-board local team members and conduct in-person meetings with potential new campaign partners.
- Development of organization structure, best practices, and systems management.



Servers Test

3
94%

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

D 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

C 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

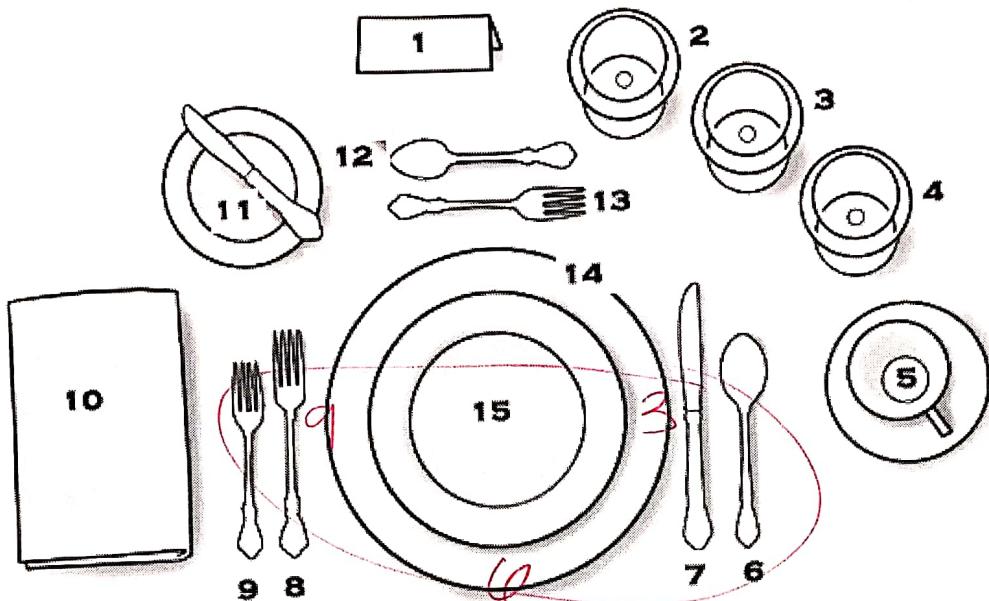
Match the Correct Vocabulary

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

Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed 38 1 inch(es) from the edge of the table.

2. Coffee and Tea service should be accompanied by what extras? Sugars, Creams.

3. Synchronized service is when: Everyone is served at same time.

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

5. The Protein on a plate is typically served at what hour on the clock? 45 min to 1 hr after service 10

6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify expo the kitchen or whomever is supervising