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## **EDUCATION**

*Aug 2003 - Jun 2005*

### **Burlington College**

*Burlington Vt.*

*Certificate In Film Production*

*Sep 1999 - Jun 2003*

### **RHS**

*Rockport Ma, 01966*

*High school Diploma*

## **WORK HISTORY**

*Mar 2017 - Aug 2019*

### **Food Server**

*Vinwood Catering*

*Ipswich, Mass 01938*

Being a food server for Vinwood Catering was both amazing and rewarding. It was always a great feeling to be thanked at the end of an event by the people who organized it. From weddings to corporate gatherings, it was truly special to make acquaintances with people of all walks of life. I left Vinwood due to an unfortunate injury which has since healed.

Jan 2009 - Feb 2017

### **Food Server**

Serenitee Restaurant Group

*Gloucester, Mass 01930*

For over 8 years I worked for Serenitee Restaurant group, and I can honestly say it was one of the best experiences of my life. Working most of that time at Latitude 43 in Gloucester, I made some life long friendships with both co workers and clientele. I left to pursue my interest in the catering business.

Reference:

Zac Sears, Executive Chef 978-609-1651

Jan 2008 - Oct 2008

### **Food Server**

Elliot's At The Blackburn

Gloucester, Mass 01930

Working at Elliot's was a great experience in which I was able to wait on many locals as well as tourists in the historic fishing town of Gloucester Massachusetts. I left for two months to work on a local movie set as a

production assistant.

Reference:

Jon, Owner, executive chef

Jan 2007 - Dec 2007

### **Food Server**

The Grand Cafe (Emerson Inn By The Sea)

Rockport Ma, 01966

Being employed at the Grand cafe not only expanded my experience in a fine dining environment, but also gave me the opportunity to work as a function server(Rotary Club, weddings, business meetings, etc.). I left due to the end of the busy summer season.

Reference:

Josh Merrill, General Manager/Dining Room Manager  
586-214-8304

Jan 2006 - Dec 2006

### **Food Server**

My Place By the Sea

Rockport Ma., 01966

My Place By The sea is where I received most of my experience and skills as a server working in a fine dining restaurant(as well as a required knowledge of wine and multiple varieties of cuisine).I left when the restaurant closed at the end of the season.

Reference:

Barbara Stravanzopolous Or Kathy Milbury, Owners  
978-546-9667

Jun 2005 - Dec 2005

### **Food Server**

Sundaes

Rockport, Ma 01966

I worked at this location for six months and left to pursue higher standards as a server in the food and beverage industry.

Reference: John Sullivan, Owner  
978-546-9353

Jun 2000 - May 2003

### **Prep Cook/Food Server**

*Cutty's Harbor side Cafe*

*Rockport Ma, 01966*

I worked here for three years, mostly as a food server and as a prep. cook. I began as a dishwasher when I was about 15, and worked my way up through the ranks. I left to move to VT for college.

Reference: Chester Warner, Executive Chef  
978-771-2204

### **ADDITIONAL INFORMATION**

Additional References:

Tiffany De Robertis, Lead Server(Vinwood Caterers)

978-335-3191

Paul Veccione, Manager(Vinwood Caterers)

516-640-9242

Susan Byrd, Lead Server(Vinwood Caterers)

978-879-9816