

# ANDRICK SIEGMUND

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## FULL STACK JUNIOR WEB DEVELOPER

Highly motivated and enthusiastic Web Developer with a belief that EVERY problem has an answer. Recently completed a rigorous 3-month web development bootcamp through DU, gaining hands-on experience in building both REST and GraphQL web applications. Eager to contribute my web development skills and collaborate in a dynamic, educational work environment.

## EDUCATION

### **Certificate, edX Full Stack Web Development Bootcamp**

*University of Denver, Denver, CO 2023, 97.52% Final Grade*

### **Bachelor of Fine Arts in Theatre Performance**

*Wayne State University, Detroit, MI 2012*

## SKILLS

*Technical: MERN | MySQL | REST | GraphQL | JavaScript | React | MySQL | NoSQL | MVC | PWA | Git*

*Soft: Communication | Team Player | Task-Oriented | Owning Errors | Growth Mindset | Problem Solving | Self-Learner*

## CLASS EXPERIENCE

*Team Project Collaboration | Application Framework | Database Diagrams | MVP vs Scalable App*

*Debug & Troubleshoot | Project Demonstration & Storytelling | Agile Development | Project Management*

## PROFESSIONAL EXPERIENCE

### **BARTENDER**

**Apple Blossom**, Denver, CO

2021 to May, 2023

- Tend 24-seat bar and 60-seat restaurant offering guests exceptional customer service and knowledge of the city.
- Determine regular and hotel guest needs, offering kind and consistent hospitality.
- Leverage sales expertise, advertising higher-priced menu options to boost sales and tips.
- Create and implement a weekly cleaning schedule to maintain peak conditions behind the bar.

### **BARTENDER**

**Marrow**, Detroit, MI

2018 to 2020

- Tended 11-seat bar and 40-seat restaurant implementing superb customer service with a smile.
- Planned each night of service with care to execute steps of service and eliminate foreseeable mishaps.
- Reviewed beverages in cellar to ensure menu items were well-stocked, upholding restaurant reputation.

### **BEVERAGE DIRECTOR/RESTAURANT MANAGER/RETAIL MANAGER**

**Patina Restaurant Group** (New York, NY)

2013 to 2016

- Designed a new Bar and Grill beverage program at *Rowland's*, improving operations and profit margins.
- Trained, coached, and managed staff in the implementation of the new beverage program.
- Forecasted expenditures and revenue to reduce costs and increase revenue for a successful beverage program.