

# ANDRICK SIEGMUND

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## FULL STACK JUNIOR SOFTWARE ENGINEER

Passionate and dynamic Software Engineer driven by the unshakable belief that every challenge holds a solution. Fueled by the culmination of a rigorous 3-month web development bootcamp at DU, I've harnessed hands-on expertise in crafting robust REST and GraphQL web applications. Now, poised to infuse my boundless enthusiasm and honed web development prowess into a collaborative and stimulating professional arena. Let's build the extraordinary together.

## 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 | MongoDB | REST | GraphQL | JavaScript | React | MySQL | NoSQL | MVC | PWA | Git flow*

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

*Currently Learning: React Native, Redux, Next.js*

## 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.

*Please see [LinkedIn](#) for fully detailed work history*

### **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.