

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

edX Full Stack Web Development Bootcamp

University of Denver, Denver, CO 2023

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 | Leader | 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.