

Christopher P. Van Schyndel

(617) 981-2689 | 73 Beacon Street Apt # 3 | Somerville MA 02145 | chrisvanschyndel@gmail.com

EMPLOYMENT HISTORY

Barista Trainer, Dwelltime

September 2012 -- April 2013

Cambridge, MA

- Worked as a team serving high quality beverages in a fast paced environment
- Trained new baristas in espresso extraction, latte art, cold brew, and per-cup brewing devices
- Worked with an Ipad using Square register as a point of sale

Roastery Manager / Barista Trainer / Consultant, Barismo Inc *September 2008 -- April 2013*

Arlington, MA

- Directed a 2-3 person coffee production team focusing on quality control and perfection, shipping 1200 lbs weekly
- Roasted coffee in small batch (7.5 lb) roasters, developed roast profiles for new coffees
- Participated in an origin trip to regions throughout Costa Rica cupping coffees and visiting with farmers
- Educated consumers on product, bringing quality coffee awareness to Boston through speaking events
- Hosted many successful events featuring Single Origin Espressos, Syphons, and Pour Over (per-cup) methods
- Hosted classes for home users, training coffee brewing how-to with espresso machines as well as per cup methods
- Consulted new cafes on product design, training, message, and equipment needs

Freelance

June 2009 -- Present

- Set up solo catering for weddings and small corporate events, providing manual per-cup coffee services
- Taught espresso / manual-brew classes on-location for small businesses or home users

PORTFOLIO

Developed a Web App on a 2-person team using Python 2.7 and Django 1.5

- <http://chrisvans.github.io/onbaristawebapp/>

EDUCATION

- Startup Institute: Boston, June 2013 -- Present
- Startup Institute: Boston - RampUp, January 2013 -- May 2013
- Fluent in Windows and Linux OS
- Self-taught proficiency using HTML, Python 2.7 and Django 1.5
- Self-taught basic ability using Ruby, Ruby on Rails, CSS, and Javascript
- Becoming proficient in Ruby and Ruby on Rails via Startup Institute