

# Finn Rutis they / them

☎ 503-267-5052 | ✉ work@finnrut.is | 🏠 www.finnrut.is | 🌐 Finn Rutis | 📍 Brooklyn, NY | 🗄 Available upon request

*Portland-raised hospitality worker with a knack for keeping a team on track and making every guest feel like they picked the right spot.*

## EXPERIENCE

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### House & Facilities Manager

BRIDGETOWN CONSERVATORY OF MUSICAL THEATRE

October 2021 -- September 2022

Portland, OR

Ran front-of-house for live shows and managed the building day-to-day. Opened and closed the space, kept it clean and stocked, and handled whatever came up during events. Was the only staff member on shift most of the time, so I got comfortable making calls on my own, staying on top of a task list, and making sure every patron left happy.

### Student Ambassador

MOLLOY UNIVERSITY

October 2022 -- May 2026

Rockville Centre, NY

Give campus tours to prospective students and families, reading the room and adjusting my approach depending on who I'm talking to. Help run welcome events and open houses, setting up the space, keeping things moving, and stepping in wherever the admissions team needs me.

### Performer & Camp Assistant

NORTHWEST CHILDREN'S THEATRE

2018 -- 2021

Portland, OR

Helped lead summer acting camps for kids ages 8-15. Ran warm-ups, supervised breaks, and kept the energy up for groups of 10-15 at a time. Performed alongside young cast members, which meant setting the example, staying patient, and knowing when to step in and redirect.

### Video Editor & Sound Engineer

OREGON CHILDREN'S THEATRE

May 2020 -- July 2020

Portland, OR

Small team, tight deadlines. Handled video and audio production for two professional shows, managing the whole workflow from recording day through final delivery.

## EDUCATION

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 **CAP21 / Molloy University**  
BACHELOR OF FINE ARTS IN MUSICAL THEATRE

NYC  
2022 - 2026

## SKILLS & QUALIFICATIONS

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<b>Leadership</b>	Team coaching, Shift coordination, Task delegation, Training new staff, Setting the tone on the floor
<b>Hospitality</b>	Front-of-house operations, Guest interaction, Opening & closing procedures, POS systems, Cash handling
<b>Food Service</b>	NYC Food Protection Certificate, Comfortable working around common allergens, Kitchen cleanliness & food safety awareness
<b>Communication</b>	English (Native), Intermediate ASL, Public speaking, Conflict resolution, Real-time coaching
<b>Work Style</b>	Flexible schedule (evenings, weekends, holidays), Comfortable on my feet for long shifts, Works well solo or on a team