

Angel Beason

Hair: Brown Eyes: Brown Shirt: 2/4 Pants: 4 Height: 5'5 1/2 Dress:
4 Weight: 115 Bust: 32B Shoe: 8.5

527 Midvale ave Los Angeles CA 90024
513-253-1828

PRINT:

Ausitn Bewsey Studio - 2000
Austin Bewsey Studio - 2000

Totes Children's Slippers Packaging
Rhodes Department Store Ad

ON-CAMERA:

Teri Studios Photography Project 10/2015
Channel 12 – March 2015
Cincinnati Auto Credit Commercial – July 2014
Channel 19 – May 2014

Hangover Easy Restaurant
Dancer/Performance
Dancer
Dancer/Performance

RUNWAY:

Mercedes/Benz Fort Mitchell, KY 7/2015
Union Terminal – January 2012
African Cultural Festival

Cincy Chic Fashion Show
Fashion Show – Martin Luther King

TRAINING/STAGE & THEATER PERFORMANCES:

JW Myers (Director) @ Heyman Talent Agency 7/2015
Nancy Pushkar – Cincinnati Arts Studios 5/2015

Acting Class
Acting Study

Elementz/Studio Kre8v Hip Hop Dance Team: Hip Hop Dance Instruction (Student & Educator)
2013- Present 2015–1st Place Dance Team @ Monster's Hip Hop Dance Workshop/Competition
Pittsburgh (9/2015), Art off Pike-Covington, KY, Art After Dark @ Eden Park, Proctor &
Gamble, Women's City Club 100th Anniversary, Concert Nova w/Cincinnati Chamber Orchestra,

2014-Competitions: Hip Hop International (Las Vegas), World of Dance (Chicago)

Performances: New Works Premier w/Cincinnati Ballet @ Aronoff Center, Duke Energy,
PNC Bank, Horseshoe Casino, Cincinnati Arts Museum, Cincinnati
Symphony Orchestra, Cincinnati Boy Choir

Clifton Performance Theater Vocal Instruction, Drama, Musical Theater – Performance Coach
Tajci

“Wicked” - 11/2010

Singer/Actress

“I Thirst” Concert – 4/2011

Singer/Duet w/Tajci

International Festival – 3/2010

Actress-Caribbean Girl/Singer

Mama Mia/Octoberfest – 9/2008

Singer/Dancer

Wilcock Piano Lesson: Introduction Piano Instruction – 2010

With Mission Theatre (David Choate, Instructor): Chorale/Vocal 1; Hip Hop/Modern Jazz/Basic
Ballet/Drama/Musical Theater Tec

Desire – 6/2009

Actress

Disturbia – 8/2009

Actress/Dancer

SPECIAL SKILLS & ACHIEVEMENTS

- Dance – Hip Hop / Modern Jazz
- Cosmetology (Makeup & Hair)
- Fashion Design/Sewing
- Acting
- Visual Arts
- Volleyball
- Swimming
- Girls On The Run Fall 2010

SERVING/CATERING

DEC270- Los Angeles CA/ black tie event server / Usc event attendant

Name Angel Collins

Servers Test

Score / 35

Multiple Choice

- B 1) Food is served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- C 2) Drinks are served on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- B 3) Food and drinks are removed on what side with what hand?
a) On the left side with the left hand
b) On the left side with the right hand
c) On the right side with the left hand
d) On the right side with the right hand
- A 4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top
- D 5) When you are setting a dining room how should you set up your tablecloths?
a) Neatly and evenly across the tables
b) The creases should all be going in the same directions
c) The chairs should be centered and gently touching the table cloth
d) All of the above
- D 6) If you bring the wrong entrée to a guest what should you do?
a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
b) Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
c) Try to convince the guests to eat what you brought them
d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

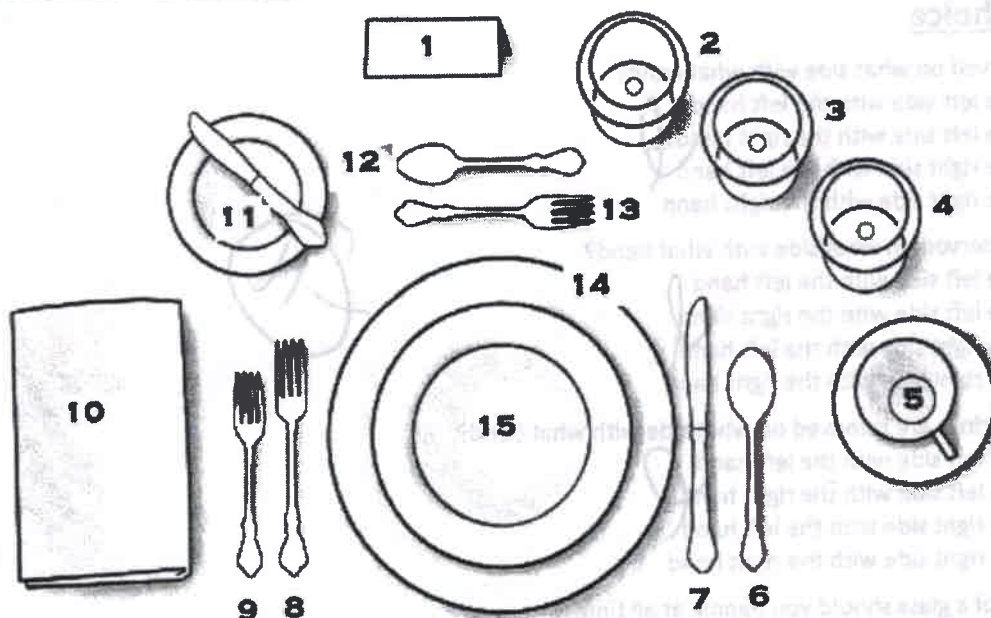
Match the Correct Vocabulary

- | | |
|--------------------------|---|
| <u>E</u> Scullery | A. Metal buffet device used to keep food warm by heating it over warmed water |
| <u>G</u> Queen Mary | B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron) |
| <u>D</u> Chaffing Dish | C. Used to hold a large tray on the dining floor |
| <u>B</u> French Passing | D. Area for dirty dishware and glasses |
| <u>A</u> Russian Service | E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored |
| <u>F</u> Corkscrew | F. Used to open bottles of wine |
| <u>C</u> Tray Jack | G. Style of dining in which the courses come out one at a time |

Name Angel Collins

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

10 Napkin

11 Bread Plate and Knife

1 Name Place Card

12 Teaspoon

13 Dessert Fork

6 Soup Spoon

15 Salad Plate

2 Water Glass

8 Dinner Fork

5 Tea or Coffee Cup and Saucer

7 Dinner Knife

3 Wine Glass (Red)

9 Salad Fork

14 Service Plate

4 Wine Glass (White)

Fill in the Blank

- The utensils are placed 3 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Dessert
- Synchronized service is when: A lot of food is bringing brought out
- What is generally indicated on the name placard other than the name? Number of people at table
- The Protein on a plate is typically served at what hour on the clock? Dinner
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Take their order and let them know you will check with the kitchen to make sure they are accommodated.