

# **MICHAEL J. DEACON II**

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## **CAREER OBJECTIVE**

Hard-working and passionate college graduate with his Bachelor's Degree in Cinema Art and Science and minor in Marketing. Interested in becoming a screenwriter, performing such duties as writing spec screenplays and work-for-hire.

## **EDUCATION**

### **Columbia College Chicago (2014-2016)**

Degree: Bachelor's of Art

GPA: 3.696

Honors: Dean's List Spring 2015 and Fall 2015

Major: Cinema Art + Science

Minor: Marketing

Experience: Three feature screenplays

Co-line producer of advanced student short film

### **Lincoln-Way East High School (2010-2014)**

Degree: High School Diploma

GPA: 3.5

## **INTERNSHIPS**

### **Aperture Entertainment (January 2017 - April 2017)**

Experience: Read scripts and provided coverage and other misc. administrative tasks.

### **2656 Marketing (September 2016 - December 2016)**

Experience: Constant Contact, Sugar, Excel. Work with exhibitors and studios regarding promotion of *Arrival* (2016), *Jack Reacher: Never Go Back* (2016), and *Moana* (2016).

## **PROFESSIONAL EXPERIENCE**

### **The Party Staff (March 2017 - Current)**

Experience: Server, serve food at catering events.

### **Italian Village Restaurant (September 2014 - May 2016)**

Experience: Busser/Food runner, clean tables and serve food.

### **Applebee's Restaurant (June 2012 - July 2013)**

Experience: Host, greet and seat customers, clean tables, serve food.

Name Mike Deacon

**Servers Test**

Score / 35

**Multiple Choice**

- A 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
- D 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
- D 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
- A 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**

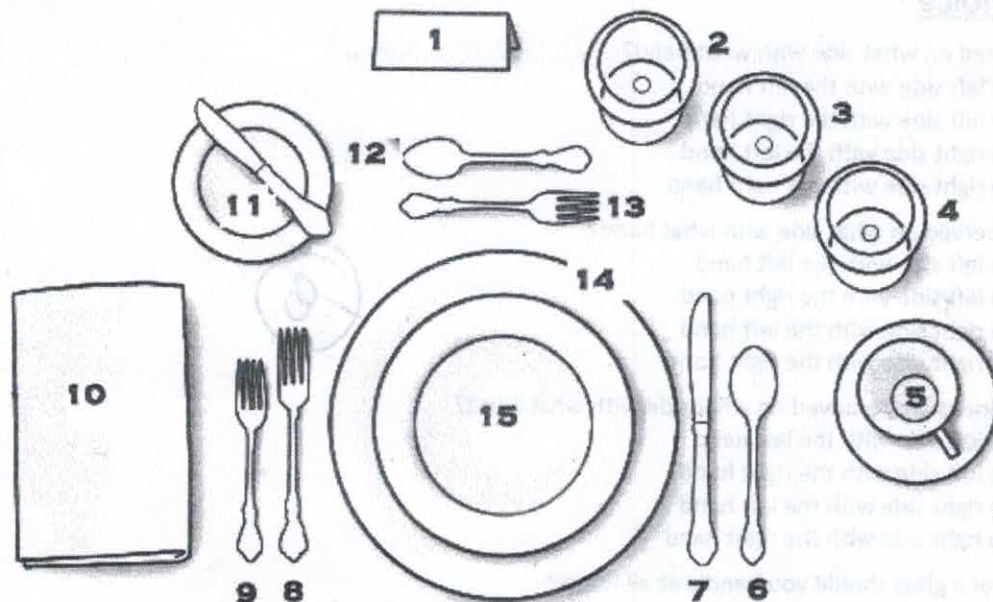
- |                          |   |
|--------------------------|---|
| <u>D</u> Scullery        | <input checked="" type="checkbox"/> A. Metal buffet device used to keep food warm by heating it over warmed water   |
| <u>A</u> Queen Mary      | <input checked="" type="checkbox"/> B. Style of service where 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>E</u> Chaffing Dish   | <input checked="" type="checkbox"/> C. Used to hold a large tray on the dining floor  |
| <u>G</u> French Passing  | <input checked="" type="checkbox"/> D. Area for dirty dishware and glasses  |
| <u>B</u> Russian Service | <input checked="" type="checkbox"/> E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored   |
| <u>F</u> Corkscrew       | <input checked="" type="checkbox"/> F. Used to open bottles of wine   |
| <u>C</u> Tray Jack       | <input checked="" type="checkbox"/> G. Style of dining in which the courses come out one at a time  |



Name Mike Deacon

**Servers Test**

Score / 3



**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

4 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

2 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? Sugar + cream
- Synchronized service is when: Serve guests at same time
- What is generally indicated on the name placard other than the name? Diet restrictions
- The Protein on a plate is typically served at what hour on the clock? 6
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?  
Tell the cook or your lead.