

Vladimir Chistyakov (aka Vlad Goldenberg)

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CAREER OBJECTIVE

Experienced Producer, Line Producer, Production Manager with proven ability to supervise large film crews, coordinate complex production schedules, and manage big budgets. Successful at managing simultaneous media / video projects and troubleshooting pre- and postproduction problems. Experienced in hiring, training personnel, as well as coordinating crew's schedules and meetings.

- 8 + years of producing prime time programming for major Russian broadcasting channels.
- Strategic marketing planning and business development, new product planning, opportunity assessment and market research.
- Strong analytical and interpersonal skills.
- Highly proactive, able to deal with ambiguity, multitask and self-prioritize work resources.
- Ability to work successfully independently as well as in a team environment and build effective working relationships inside and outside of the group that involve contact at all levels of production management.
- Extremely organized, detail oriented and highly methodical.
- Proficient in software programs: Movie Magic Budgeting/Scheduling, SAP, QuickBooks, Microsoft Word, Outlook, Excel, PowerPoint, Access, Publisher, Excel, Access, Word, Outlook, Visual Basic, Windows, Mac OS, some experience in Linux.
- Editing- working with editing software for PC/MAC: Final Cut Pro, Adobe Premier, Aperture, Sony Vegas, AfterEffects, Adobe Photoshop, Pinnacle.
- Bilingual, fluent in Russian and English.

EXPERIENCE

V1 Entertainment

Founder/Producer

2007 – Current

Los Angeles, CA

- Responsible for the formation and development of the successful production company.
- Completed various productions such as: full length feature films, short films, documentaries, music videos, commercials and numerous interviews with celebrities.
- Successfully implemented marketing strategies through local networking events and direct marketing.

- Improved new production methodologies that resulted in higher ROI.
- Recruited, hired, and trained production personal.
- Responsible for Accounts Payable, Accounts Receivable, Quarterly Reports, Profit and Loss Statements, Budgeting and Tax.
- Secured the capital and investors for the business expansion.

Osteroid Enterprises Group 2015 - Current
Managing Director at ModelHostess intl. (Los Angeles division) Los Angeles, CA

- Develop and manage online marketing campaigns for **ModelHostess.com** web platform, effectively driving brand awareness, engagement and traffic to social media pages.
- Achieve a strong, visible social media presence and develop concepts with viral potential. Continuously monitor online public relations and ensure the success of client programs.
- Assess social media marketing strategies to determine rate of return. Identify and tap into new channels to optimize ROI and fuel revenue growth

NTV Broadcasting Company 2007 – 2011
Producer/Correspondent Los Angeles, CA

- Ensured the quality of content and graphics and edited it to suit the viewership.
- Coordinated with associate producers, managers and assignment editors for the news to be aired.
- Administered the story and suggested the necessary graphics and videos to support it.
- Created the content to be generated on multiple platforms.
- Monitored the live broadcast and made quick decisions when required.
- Determined the content of the day's broadcast with the help of reporters and the editorial desk.
- Interfaced with the creative service department to design the promotions of the upcoming shows and the ways to promote it.

Channel 2/Rent TV 2011 – 2014
Production Manager/Correspondent Los Angeles, CA

- Responsible for choosing scripts, editing and hiring production staffs
- Handle the tasks of managing product equipment, remote site production and directing station broadcasts.
- Supervise and plan television production activities.
- Prepare and maintain department budget.
- Coordinated concurrent mass media and video production projects.
- Supervised professional production crews and on-camera talent.

- Functioned as chief producer and director for all major news, documentary, public relations, and marketing communication projects (video, radio, Internet / Web).

Road Angels Productions
Marketing Manager

2009 - 2010
North Hollywood, CA

- Contributed to company's 25% growth by means of business development, client retention and securing strategic partnerships.
- Planned and organized marketing presentations and events. Assigned duties and managed promotional department.
- Develop and execute media plans for TV, radio, and print campaigns.

Unlimited Events & Marketing
Marketing & Special Events Manager

2003 - 2007
Yonkers, NY

- Planned and organized marketing presentations and events. Assigned duties and managed promotional department.
- Built B2B and B2C relations, providing and explaining advantages of services.
- Accustomed to functioning as production liaison to community leaders, city bureaus, government agencies, neighborhood associations, and local businesses.

EDUCATION

DeVry	Bachelor in Business Information Systems	Present
LACC	Associate Degree – Cinema and TV Production	2009
LACC	Associate Degree - Liberal Arts	2009
MPSU	Bachelor in Science Degree	1999

Name Vladimir Chistakov

Score / 35

Servers Test

Multiple Choice

9 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

9 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

C 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

9 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 dinning 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

D Scullery

A Queen Mary

E Chaffing Dish

B French Passing

G Russian Service

F Corkscrew

C Tray Jack

A. Metal buffet device used to keep food warm by heating it over warmed water

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)

C. Used to hold a large tray on the dining floor

D. Area for dirty dishware and glasses

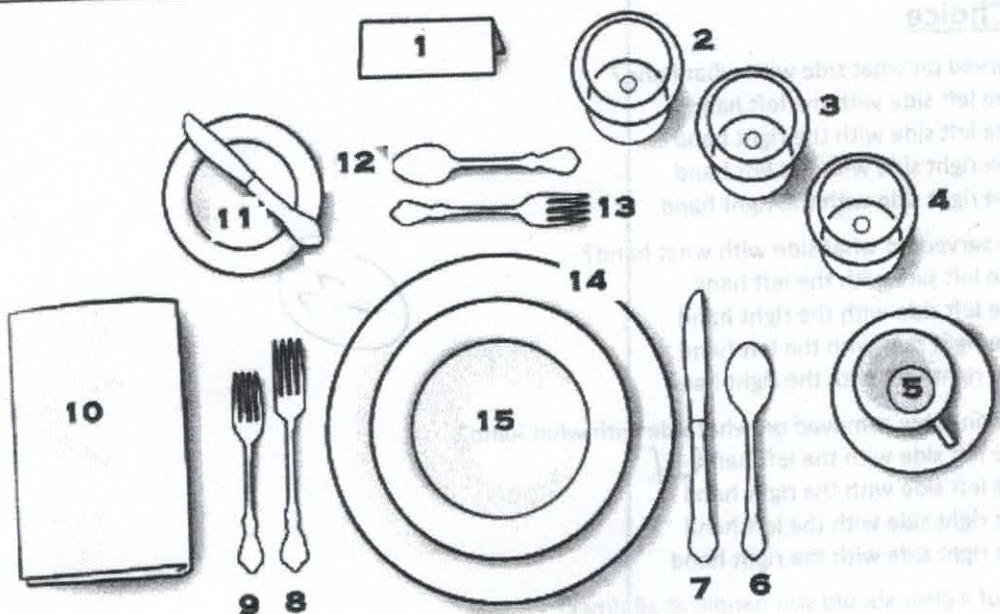
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F. Used to open bottles of wine

G. Style of dining in which the courses come out one at a time

Name _____ Score _____ / 35

Servers Test



Match the Number to the Correct Vocabulary

<u>10</u>	Napkin	<u>8</u>	Dinner Fork
<u>11</u>	Bread Plate and Knife	<u>5</u>	Tea or Coffee Cup and Saucer
<u>1</u>	Name Place Card	<u>7</u>	Dinner Knife
<u>12</u>	Teaspoon	<u>2</u>	Wine Glass (Red)
<u>13</u>	Dessert Fork	<u>9</u>	Salad Fork
<u>6</u>	Soup Spoon	<u>14</u>	Service Plate
<u>15</u>	Salad Plate	<u>3</u>	Wine Glass (White)
<u>4</u>	Water Glass		

Fill in the Blank

1. The utensils are placed _____ inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR, MILK, SWEETENER
3. Synchronized service is when: SAME TIME
4. What is generally indicated on the name placard other than the name? # OF TABLE
5. The Protein on a plate is typically served at what hour on the clock? 10
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

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