

Annie Kennedy

875 Victor Avenue, Inglewood CA 90302

615-504-8207

Education:

Savannah College of Art and Design

Location: Savannah, GA

Time: September 2014 - June 2018

Major: Production Design

Concentration: Costume and Makeup Design

Degree: BFA

Job Experience:

Childcare Assistant

Company: Battle Ground Academy

Location: Franklin, TN

Time: August 2011 - May 2015

Description: Helped children with homework and after school activities until parents arrived.

Painter/Canvas Maker

Company: Damico Frame and Art Gallery

Location: Franklin, TN

Time: June 2015 - August 2015

Description: INTERNSHIP- Assisted in underpainting, stretching and building canvases and frames.

Cashier/Bagger

Company: Publix

Location: Savannah, GA

Time: October 2015 - January 2018

Description: Scanned and bagged items, assisted customers with questions.

Summer Camp Assistant

Company: Battle Ground Academy

Location: Franklin, TN

Time: June - August 2016, June - August 2017

Description: Created activities for kids, delivered them to their specific summer camp in the mornings and evenings.

Makeup Assistant

Company: Nashville Nightmare

Location: Nashville, TN

Time: June 2017- August 2017

Description: INTERNSHIP- Constructed facial and wound prosthetics, prop repair and mold making.

Event Director/Head Baker

Company: NikkiMomo LLC

Location: Los Angeles, CA

Time: March 2018 - current

Description: Plans and decorates events, illustrates culinary menus, head baker.



ANNIE KENNEDY

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EXPERIENCE

NASHVILLE NIGHTMARE

Apprentice

- assisted plaster and silicon molds
- fabricated silicon prosthetics
- application of silicon prosthetics

DAMICO FRAME AND ART GALLERY

Apprentice

- stretched canvas/cut frames
- preliminary sketch/painting

FREEDOM

Production Designer/Special Effects Artist

- fabricated Pumpkin Head character
- designed and constructed set

SCADURDAY NIGHT LIVE

Assistant SFX Makeup Artist

- assisted in design of character makeup
- application of character makeup

ONE MAN HIDE AND SEEK

Production Designer/SFX Makeup Designer

- designed and dressed set
- designed and applied SFX makeup

GEORGIA DAY

Makeup Artist

- application of 1920's makeup
- application of 1940's makeup

THE MARK I MISSED

Production Designer

- designed 20+ locations
- dressed sets

THE ANNIVERSARY

Production Designer

- designed set
- dressed set

ADELINE

Production Designer/SFX Makeup Artist

- fabricated props
- dressed set
- application of creature makeup

LAZARUS

Production Designer

- designed set
- dressed set

EXPERTISE

Liquid Latex Prosthetics

Pros-Aide Prosthetics

Silicone Prosthetics

Photoshop cs

Illustration

BASIC SKILLS

Plaster Mold Making

Hand Sewing

Machine Sewing

Aging/distressing Fabric

Fabric Dying

EDUCATION

BFA Production Design

Concentration Makeup and Costume Design

Savannah College of Art and Design

2014-2018

Multiple Choice

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

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

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

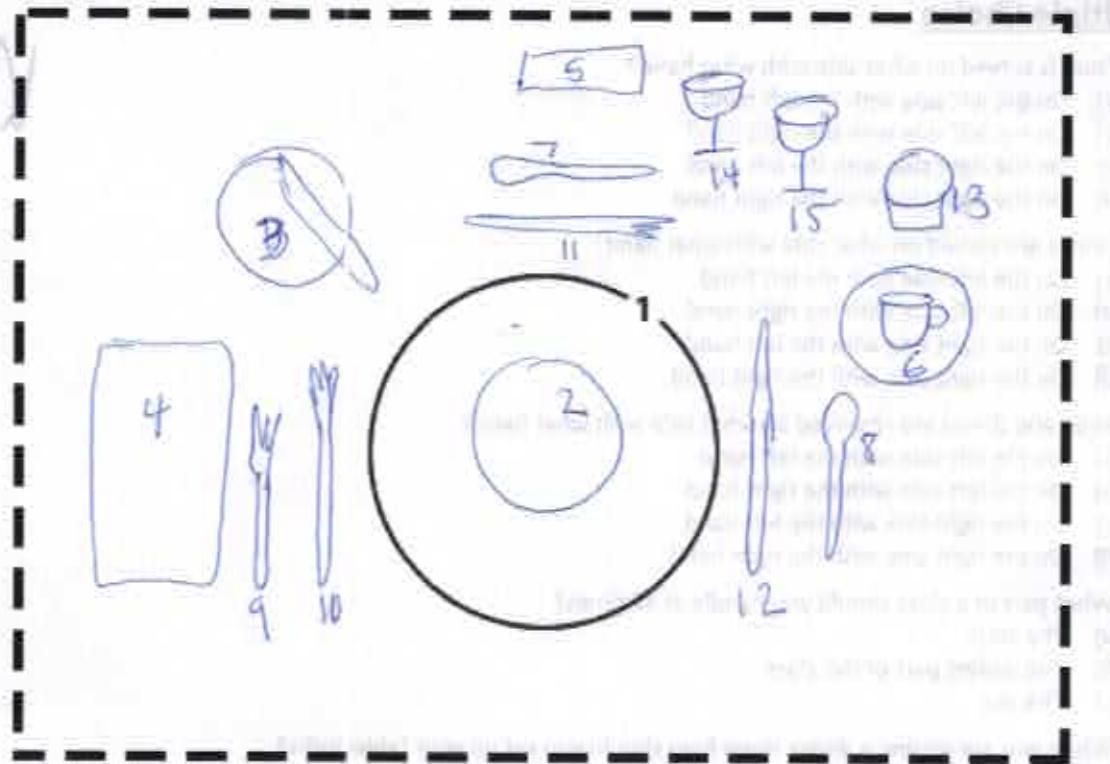
4) What part of a glass should you handle at all times?
a) The stem
b) The widest part of the glass
c) The top

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

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

<u>d</u> Scullery	A. Metal buffet device used to keep food warm by heating it over warmed water
<u>e</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>a</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>g</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



Draw a formal place setting containing all of the following:

1. Service Plate
2. Salad Plate
3. Bread Plate & Knife
4. Napkin
5. Name Place Card
6. Tea/Coffee Cup & Saucer
7. Teaspoon
8. Soup Spoon
9. Salad Fork
10. Dinner Fork
11. Dessert Fork
12. Dinner Knife
13. Water Glass
14. Red Wine Glass
15. White Wine 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? _____
3. Synchronized service is when: _____
4. What is generally indicated on the name placard other than the name? _____
5. 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? _____