

## **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 KENNEY

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## EXPERIENCE

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### 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

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## EXPERTISE

Liquid Latex Prosthetics  
Pros-Aide Prosthetics  
Silicone Prosthetics  
Photoshop cs  
Illustration

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## BASIC SKILLS

Plaster Mold Making  
Hand Sewing  
Machine Sewing  
Aging/distressing Fabric  
Fabric Dying

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## EDUCATION

### BFA Production Design

#### Concentration Makeup and Costume Design

Savannah College of Art and Design

2014-2018





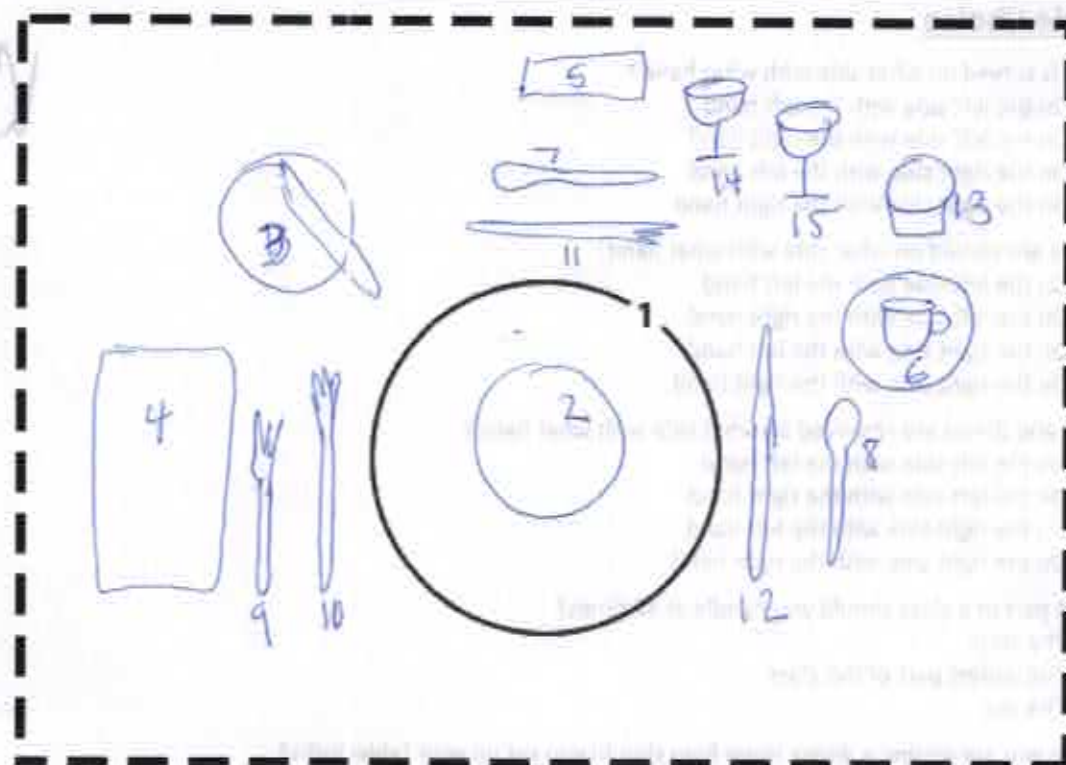
**Multiple Choice**

100%

- 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
- 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>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           | 7. Teaspoon      | 13. Water Glass      |
| 2. Salad Plate             | 8. Soup Spoon    | 14. Red Wine Glass   |
| 3. Bread Plate & Knife     | 9. Salad Fork    | 15. White Wine Glass |
| 4. Napkin                  | 10. Dinner Fork  |                      |
| 5. Name Place Card         | 11. Dessert Fork |                      |
| 6. Tea/Coffee Cup & Saucer | 12. Dinner Knife |                      |

Fill in the Blank

- The utensils are placed 1 inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? cream and sugar
- Synchronized service is when: plates served at same time
- What is generally indicated on the name placard other than the name? meal choice
- The Protein on a plate is typically served at what hour on the clock? 6:00
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

let chef know right away