

# Brian Lis

## VFX Producer

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## Past Projects

WHISKEY CAVALIER Season 1 - (ABC)

THE CURIOUS CREATIONS OF CHRISTINE MCCONNELL Season 1 - (Netflix)

STRANGE ANGEL Season 1 - (CBS)

FOR THE PEOPLE Season 1 & 2 - (ABC)

THE GIFTED Season 1 - (FOX)

PHILIP K. DICK'S ELECTRIC DREAMS Season 1 - (Amazon)

JEAN-CLAUDE VAN JOHNSON Season 1 - (Amazon)

SILICON VALLEY Season 3 - (HBO)

THE GOOD FIGHT Season 1 - (CBS)

THE GUEST BOOK Season 1 & 2 - (TBS)

INCORPORATED Season 1 - (SyFy)

EYEWITNESS Season 1 - (USA)

BRAINDEAD Season 1 - (CBS)

## Skills

On-set VFX supervision experience, including green screen setup, motion control, and HDR photography.

Knowledge of current VFX workflows, including related codecs and formats. Very familiar with the tech QC process.

2D compositing experience in After Effects, 3D modeling and texturing experience in Blender & Maya, motion capture experience with Kinect/iClone.

Commercial editing experience in Adobe Premiere, Avid, DaVinci Resolve & Final Cut.

Working knowledge of the marketing tools used in social media as well as best practices for content creation and optimization on Facebook, YouTube, & Twitter.

Highly organized, driven, motivated, and detail oriented.

Languages Spoken:  
Polish (fluent)  
French (conversational)

Hobbies:  
Film photography & glitch art

## Work Experience

### **Barnstorm VFX / Visual Effects Producer**

MAY 2017 - PRESENT, LOS ANGELES

Breaks down scripts, prepares bids for incoming 2D and 3D work. Sources vendors and negotiates rates. Manages show budgets and tracks expenses. Communicates with clients to facilitate requests, manage expectations, and troubleshoot creative & logistical issues. Supervises VFX shoots.

### **Barnstorm VFX / Visual Effects Coordinator**

MARCH 2015 - MAY 2017, LOS ANGELES

Tracked workflow of artists and assets through internal and external departments. Oversaw the QC and delivery of all proxies and finals. Assisted Supervisors with on-set supervision.

### **Warner Bros. TV Productions UK / Post Production Coordinator**

APRIL 2015 - SEPTEMBER 2015, LOS ANGELES

CHILD GENIUS (Lifetime), WHO DO YOU THINK YOU ARE? (TLC),

Coordinated daily tape deliveries for multiple simultaneous episodes.

Sourced vendors and handled all related bidding and invoicing. Prepared and organized all paper assets required for network deliveries.

### **Studio 71 / Post Production Coordinator**

MARCH 2014 - MARCH 2015, LOS ANGELES

NATURAL BORN PRANKSTERS (Lionsgate), EPIC MEAL EMPIRE (FYI)

Supervised online & layback sessions, QC, and tape delivery. Created organizational systems for the flow of post assets.

## Education

### **University of Wisconsin - Milwaukee / BFA, Film/Video/New Genres**

2009 - 2013, MILWAUKEE, WI

President, Student Film & Video Festival



### Multiple Choice (6 points)

B 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b) Speeds up  
c) Does nothing to

B 2) What are the six most commonly used spirits?  
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum

B 3) You can accept an expired ID as long as all other information is correct.  
a) True  
b) False

B 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b) False

D 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government Issued ID Card or Drivers License  
b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
c) School ID or Birth Certificate  
d) A & B  
e) A, B & C

B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
a) True  
b) False

100%

### Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

a.) Used to crush fruits and herbs for craft cocktail making

F Shaker Tin

b.) Used with the Shaker Tin to prevent solid material

I "Neat"

c.) To serve chilled liquor in a chilled stemmed cocktail

A Muddler

glass with no ice

B Strainer

d.) To pour  $\frac{1}{2}$  oz of a liquor on top

E Jigger

e.) Used to measure the alcohol and mixer for a drink

G Bar Mat

f.) Used to mix cocktails along with a pint glass and ice

D "Float"

g.) Used on the bar top to gather spills

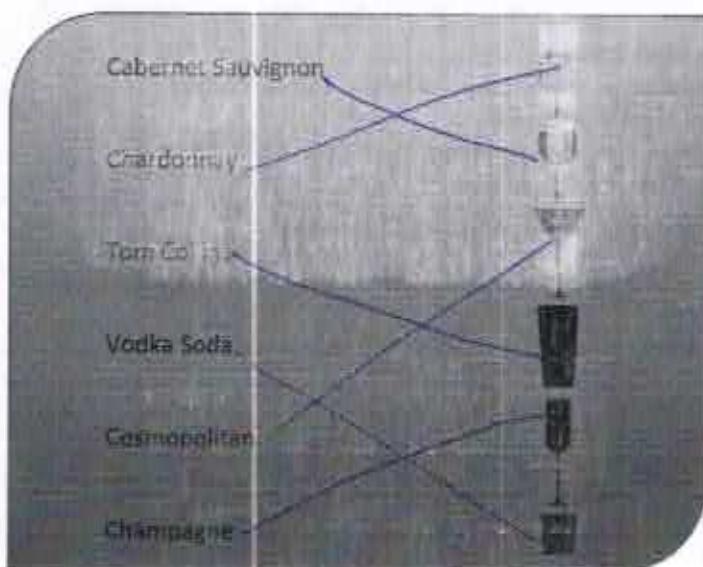
H "Back"

h.) Requesting a separate glass of another drink

i.) Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink.



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): GREY GOOSE, MCCALLUM, JIMMY WALKER

What are the ingredients in a Manhattan? WHISKEY (RYE), VERMOUTH, Bitters, CHERRY

What are the ingredients in a Cosmopolitan? WODKA, LIME JUICE, TRIPLE SEC, CANTALOUPE

What are the ingredients in a Long Island Iced Tea? KM, GIN, TEQUILA, TRIPLE SEC, LEMON JUICE, COKE

What makes a margarita a "Cadillac"? REDACTED TRIPLE SEC w/ Cointreau - 100.5 GRAD MARGARITA

What is simple syrup? 1:1 MIX SUGAR + WATER

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

CROSS-CONTAMINATION / NO, FILL SH BOTTLE BEFORE DRINKING ALCOHOL

MARRY/MIX

What should you do if you break a glass in the ice? GLASS SHOULD NOT STICK ICE / PUMP OUT ALL ICE

When is it OK to have an alcoholic beverage while working? NEVER

What does it mean when a customer orders their cocktail "dirty"? INCLUDES OLIVE JUICE

What are the ingredients in a Margarita? TEQUILA, TRIPLE SEC, LIME JUICE, ICE

**Multiple Choice**

D 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

A 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

B 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**D Scullery

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

E 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)

A Chaffing Dish

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

B French Passing

D. Area for dirty dishware and glasses

G Russian Service

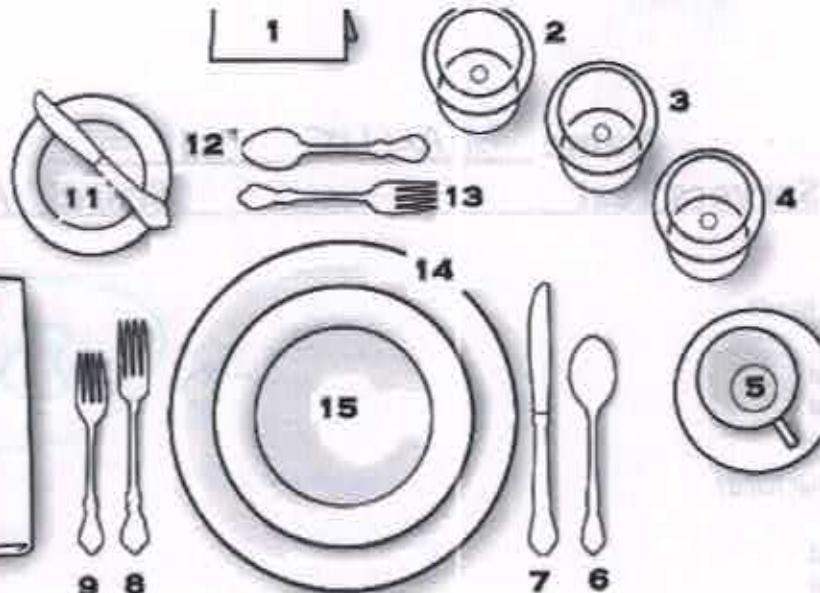
E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored

F Corkscrew

F. Used to open bottles of wine

C Tray Jack

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



Score / 35

Match the Number to the Correct Vocabulary

|    |                              |
|----|------------------------------|
| 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)           |

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

Fill in the Blank

1. The utensils are placed 3 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? SUGAR/CREAMER
3. Synchronized service is when: ALL TABLES ARE SERVED AT THE SAME TIME
4. What is generally indicated on the name placard other than the name? TABLE #
5. The Protein on a plate is typically served at what hour on the clock? 5:00
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately? INFORM THE CHEF