

RONY C MICHEL

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asns-productions.com

PROFESSIONAL EXPERIENCE

AIFF – Hollywood, CA

10/2017

Volunteer

- Performing various assistant duties, including organizing and filing.
- Educating guest on proper use of VR equipment, ensuring safety protocols & providing direction

PRODUCTION EXPERIENCE

Producer

Nicki's Makeover: Zero to Hero

ASNS Films, Prod.

Short Film, Teen Drama, Sony F-5

1st AC

Milkshakes

Los Angeles Film School, Prod.

Short Film, Drama, Sony F-5

Screenwriter

A Genie's Tale

Los Angeles Film School, Prod.

Short Film, Comedy, Canon 5D

Date Night

Los Angeles Film School, Prod.

Short Film, Comedy, Canon 5D

Nicki's Makeover: Zero to Hero

ASNS Films, Prod.

Short Film, Teen Drama, Sony F-5

Boom Operator

Magic Love

Los Angeles Film School, Prod.

Short Film, Comedy, Sony EX1

EDUCATION

The Los Angeles Film School – Hollywood, CA

09/2017 – Present

Bachelor of Science, Film

- Concentration: Directing

Rutgers University – New Brunswick, NJ

09/2013 – 05/2017

Bachelor of Science, Biology

- Concentration: Biological Sciences/Pre-med

WORK HISTORY

Arclight Cinemas – Santa Monica, CA

02/2009 – 01/2012

Crew

- Greeter, Usher, Lobby, Theater Checker, Ticket Taker & Concessions

Hampton Inn – Neptune, NJ

03//2015 – 08/2017

Front Office Manager

- Inventory Management Systems, Marketing and Advertising, Conflict Resolution, Staff Motivation and training, HR Procedures & Accounts Payable and Receivable.

SKILLS

- **Software:** Microsoft Offices (Word, Excel, PowerPoint), Final Draft, Avid, Adobe Premiere Pro
- **Equipment:** Canon 5D, Sony EX1, Sony F-5, DJI Phantom 4 Pro, Boom Mic & DJI Ronin-M Stabilizer
- **Other:** Screenwriting, Storyboarding, Event Planning and Coordination

Multiple Choice

- B 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
- 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

-1
90%

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 |

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
4 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
2 Water Glass

Fill in the Blank

- The utensils are placed 12 inches inch (es) from the edge of the table.
- Coffee and Tea service should be accompanied by what extras? Bread & Butter
- Synchronized service is when: All the tables are served at the same time
- What is generally indicated on the name placard other than the name? Table number
- The Protein on a plate is typically served at what hour on the clock? 9 o'clock
- If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Notify the chef