

Courtney Bandeko

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Liberal Arts Education

University of Missouri-Columbia | Columbia, Missouri
Bachelor of Arts, Theatre

August 2008 –May 2012
GPA 3.8 Theatre, Magna Cum Laude

Industry Film Experience

Self-Employed | Los Angeles, CA

March 2013-Present

Actor - Freelance

- Quickly absorb, and apply large amounts of direction
- Communicate business needs to those on my team, ie: agent, manager
- Self-motivate and promote personal brand via social media, mailings, and other marketing tools
- Effectively build relationships and camaraderie with industry professionals
- Types 74 words per minute

Chimaeric | Columbia, MO

August 2011-May 2012

Intern

- Wrote and produced short films and animations to create an outlet to hone camera skills
- Assisted the 1st Assistant Camera and others on various shoots for clients
- Assembled and utilized Red cameras and other equipment during production
- Maintained and managed the company's inventory of production equipment

Cohen Media Group | Los Angeles, CA

June 2011-August 2011

Intern

- Coordinated with various blockbuster and art house theaters around North America to oversee receipt of materials
- Read and critiqued scripts for possible investment
- Viewed and critiqued screeners for possible purchase
- Attended film screenings and reported their marketability to superiors
- Investigated film festival catalogues for promising films for purchase
- Executed clerical tasks as needed

Snoot Entertainment | Los Angeles, CA

July 2011-August 2011

Intern

- Delivered necessary equipment to and from rental companies
- Read and critiqued scripts for possible investment
- Assisted on various shoots for clients
- Procured set and costume pieces for productions

Restaurant Management Experience

McDonald's | Versailles, MO

October 2005-May 2008

Shift Manager

- Oversaw a crew of 15-20 people and organized nightly floor plans
- Counseled miscommunications and complaints to and from customers and crew members
- Acted as a representative and an ambassador for the company
- Performed administrative duties such as answering phones, filing, greeting customers, nightly deposits, and drawer counts
- ServSafe Certified

Freelance Production Short-List

YOU'RE NEXT feature - *World Premier Toronto Int'l Film Festival 2011, *US Premier Fantastic Fest 2011-
Art Department Production Assistant - Director Adam Wingard, Snoot Entertainment

YOU'RE NEXT reshoots - Art Director - Director Adam Wingard, Snoot Entertainment

THE MINE feature - Researcher - Director Tom Hammock

AWFUL NICE Reshoots - Wardrobe Supervisor - Director Todd Sklar, Range Life Entertainment

THE LAST SURVIVORS feature - Production Assistant - Director Tom Hammock

Sprout TV 2 Commercials - Art Department PA - Director Ben Zlotucha, Mullen / Cracker

Next Movie Weekly - Extra Butter, Please 1 Webisode - 2nd 2nd Assistant Camera and Wardrobe PA - Director Jason Schnell, MTV / Snoot Entertainment

JOURNEY TO THE CENTER OF THE EARTH 2 VFX Pickup - Wardrobe Designer - VFX Supervisor Bryan Hirota, KFJ Digital / PIXO

References

Chris Harding, Producer – Snoot Entertainment
(323) 937-0808 | charding@snoot.com

Brock Williams, Lead Producer – Boxcar Films
(573) 864-5825 | brock@boxcarfilms.com

Servers Test

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

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 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

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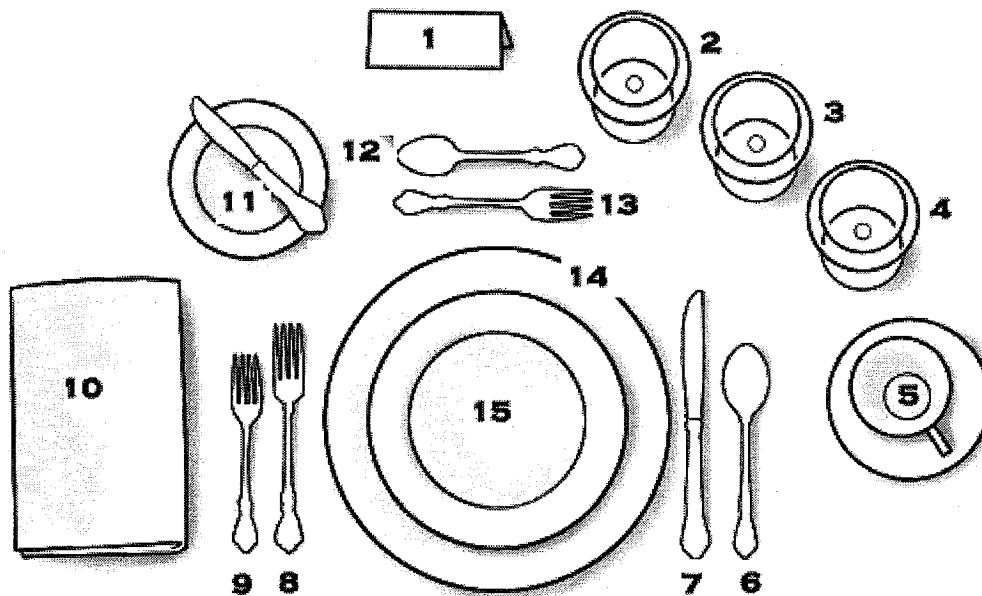
Match the Correct Vocabulary

D Scullery
E Queen Mary
A 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 Courtney Bandekos
Score / 35

Servers Test



Match the Number to the Correct Vocabulary

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

Fill in the Blank

1. The utensils are placed 4 inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar cubes, cream/milk,
3. Synchronized service is when: Server has help putting plates on table Server
Service
4. What is generally indicated on the name placard other than the name? Title
5. The Protein on a plate is typically served at what hour on the clock? 9 (p)
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?

Bring them the specialized menu, if available,
Or point out all options on the menu,
After they've made selection, note allergy
or sensitivity on pad and let
kitchen know