

Re: Game Worker Resume

ILona Padgett <814a4a3c3b3e364c90602321d9d83f39@reply.craigslist.org>

Wed 9/18/2019 8:52 AM

To: 814a4a3c3b3e364c90602321d9d83f39@job.craigslist.org <814a4a3c3b3e364c90602321d9d83f39@job.craigslist.org>

Iyesha Padgett
ILonapadgett@icloud.com
 404-441-9927

Film/Television

Role:

April 2010-2018

*Director of operations- heavy office work includes filing, placing calls
 With talent, Microsoft and excel usage to input data into system. Direct
 Communication with film crew and cast.*

A Love tail

VH1 Love & HipHop NY

Director: Mona Scott-Young

Walk Fashion Show TV,

Director: Ronald Reed

Directing

The Hard Way, Wynter Gordon Cover

Director: Iyesha Padgett & Germany Jackson

One Nation Records, Jazzy Amara

Assistant Director: Iyesha Padgett

LHHNY, Bianca Bonnie

Assistant Creative Direction: Iyesha Padgett

Music Videos

J Universal, Role: Model

August 2012 *Director: Pixel Motive Media*

Areaa Boys, Role: Dancer

November 2016

Director: OTB Productions/ Picaso

Love Songs for The Rest of us, Role: Actress April 2017

Direction: SFSP Podcast

Ayo Jay, Role: Dancer

June 2017

Director: Mega Boi/ One Nation Records

DYDY, Role: Dancer

August 2017

Director: One Nation records

Driicky Graham, Role: Dancer/Model

October 2017

Director: Mafia TV/ Mafia

Cardi B (cover), Role: Dancer

October 2017

Director: David Sincere

Lil Mama ft. Ron Browns, Role: dancer

November 2017

Director: David Sincere, 2BrickHouse Studios

AYM, Role: Actress, Model

December 2017

Director: GK_HD/ Aggressive Young Minds

Indoe, Role: Dancer

May 2018

Director: Ronald Reed

Dance Performance

Driicky Graham, NJ Music festival

May 2018

Summer Jam, NYC

June 2018

Lil mama, NYC

June 2018

Jazzy Amara, NYC

June 2018

Maxx Vega, NYC

July 2018

the hours you need. If you would like to consider me I can be reached by cell phone or email at anytime.

Thank you,
404-441-9927

Original craigslist post:

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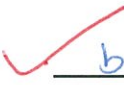
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Multiple Choice (1 point each)

-  c 1) A gallon is equal to _____ ounces
- a. 56
 - b. 145
 - c. 32
 - d. 128
-  a 2) Mesclun are what type of vegetable?
- a. Roots
 - b. Beans
 - c. Salad Greens
 - d. Spices
-  b 3) What does the term braise mean?
- a. Sear quickly on both sides
 - b. Slowly cook in covered pan with little liquid
 - c. Cook on high heat and quickly
 - d. Slowly cook in simmering water
-  b 4) At what internal temperature must chicken be cooked so that it is safe to eat?
- a. 155 degrees F
 - b. 165 degrees F
 - c. 175 degrees F
 - d. 185 degrees F
-  c 5) How do you blanch vegetables?
- a. Immerse for a short time in boiling water
 - b. Cook lightly in butter over med heat
 - c. Soak in cold water overnight
 - d. Rub with salt before cooking
-  b 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
 - b. Salt
 - c. Brown Sugar
 - d. White Sugar
-  b 7) What is Al Dente?
- a. Firm but not hard
 - b. Soft to the touch
 - c. Very hard
 - d. Very soft
-  c 8) Food should be left out no more than
- a. 2 hours
 - b. 3 hours
 - c. 4 hours
 - d. 5 hours

X c 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

Y a 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

X 19) _____ & _____ are the basic seasoning ingredients for all savory recipes.

Y 20) _____: to cut into very small pieces when uniformity of size and shape is not important.