

William Sanders

EDITOR, PRODUCER,
PHOTOGRAPHER



I've been working in the videography field for 5 years, focusing in photography for 3. In 2018 I completed an internship with KCET where I edited web mini-sodes and promotionals for the series' LOST LA and ARTBOUND while assisting with preproduction and QC for both shows.

Experience as an event photographer, examples include Inner-City LA's nonprofit, Pico Union Project and covering the cast of the film AYLA through their Western press tour as well as Paramount's Turkish Films festival.

At CSUN's Center for Sustainability I produced videos communicating the University's green waste-reduction initiatives to a campus of over 40,000

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Professional Skills

Adobe Premiere

Adobe Photoshop

Adobe Illustrator

Apple Logic 10

MS Office

Google Suite



EDUCATION

Bachelor of Multimedia Production

August 2013 - December 2018

CA State University Northridge,
Manzanita Hall, Northridge. CA

High School

April 2009 - April 2013

Oak Ridge High school, Sacramento CA.

EXPERIENCE

NCredible Productions Inc.

February 2018 - January 2019

NCredible, Showrunner
Tia Wong +1 (818) 470-739

Talent Coordination, Set - office PA

KCET LA

August 2018 - December 2018

KCET/PBS Director Content Development
Justin Cram +1 (818) 439-7895

Intern, Web Development, Pre-Production R&D, Adobe
Premiere, B-roll/Pick-up-Filming

MUSTAFA USLU (Ayla, FX's Tyrant)

Winter 2017

Batuhan Sonmez +1 (424) 324-7139

Post-production photography, Promotional
Photography, Distribution

ALEC JOSEPH @ AWESOMENESS TV

September 2014 - May 2017

AwesomenessTV Inc.

Kelly King +1 (615) 586-6669

Content Producer -Part of a film/editing team
producing in-house content for a NY Pop Act

VIDEOGRAPHY FOR HIRE

September 2013 - 2017

Strtlght.com

BREAD & WINE CATERING



September 2013 - December 2016



Josue Najara +1 (310) 666-6780

Bartender/Server

CHILDCARE/TUTOR (private)



August 2010 - July 2013



Jennifer Gentry +1 (916) 358-5886

Midweek childcare/grounds-keeping,
tutoring, weekend childcare

Name William Summers

Servers Test

Score 28 / 35

Multiple Choice

C 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

C 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

C 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

D Scullery

A Queen Mary

E 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

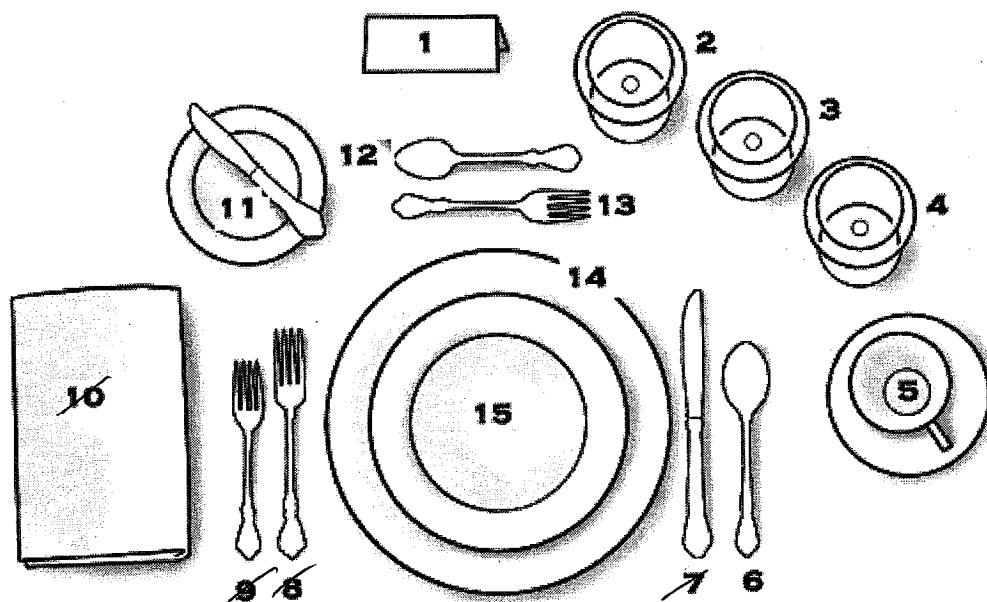
F Used to open bottles of wine

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

Name William Sanders

Servers Test

Score / 35



Match the Number to the Correct Vocabulary

- 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

- 9 Dinner Fork
5 Tea or Coffee Cup and Saucer
7 Dinner Knife
2 Wine Glass (Red)
8 Salad Fork
14 Service Plate
3 Wine Glass (White)

Fill in the Blank

1. The utensils are placed six inch (es) from the edge of the table.
2. Coffee and Tea service should be accompanied by what extras? Sugar, cream, other sweeteners/additives
3. Synchronized service is when: Meal by courses, etc.
4. What is generally indicated on the name placard other than the name? Position, organization.
5. The Protein on a plate is typically served at what hour on the clock? 3 o'clock
6. If a guest asks for a specialty dinner (i.e. Gluten-Free or Vegetarian) you should do what immediately?
Consult the alternate menu/kitchen, ensure there is available accommodation, confirm with kitchen staff at next break in service

Bartenders Test

Score / 35

Multiple Choice (6 points)

- C 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

Vocabulary (9 points)

Match the word to its definition

- | | |
|------------------------|---|
| <u>C</u> "Straight Up" | a.) Used to crush fruits and herbs for craft cocktail making |
| <u>F</u> Shaker Tin | b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured |
| <u>L</u> "Neat" | c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice |
| <u>a</u> Muddler | d.) To pour 1/2 oz of a liquor on top |
| <u>b</u> Strainer | e.) Used to measure the alcohol and mixer for a drink |
| <u>d</u> Jigger | f.) Used to mix cocktails along with a pint glass and ice |
| <u>g</u> Bar Mat | g.) Used on the bar top to gather spills |
| <u>j</u> "Float" | h.) Requesting a separate glass of another drink |
| <u>h</u> "Back" | i.) Means to serve spirit room temperature in a rocks glass with no ice |