

Elliot Dean Rance

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I am a hard-working individual who fulfils goals by continuously giving myself challenges to overcome, I work well within a team and am always helpful and considerate with customers. I have just completed a degree in film production and would like to include more working experience into the areas of film production in which I would like to grow. Those areas are Directing, Script Supervising, Gaffer and Production Assistant. I reach conclusions quickly and I can show that I am open-minded to adapt at certain challenges. I have also got a high self confidence in myself and my work and not afraid to voice my own opinions, whilst showing this I have realised that I have a quick and versatile mind and very good at improving my knowledge in topics and fields that interest me, taking pleasure in tackling intellectual challenges and my natural curiosity pushes me forward.

Qualifications:

Runshaw College/Bishop Rawstorne C of E High School/University of Central Lancashire

BA (Hons) Film Production
BTEC ND Mechanical Engineering
GCSEs x 7 inc. English and Maths
GNVQ ICT
CIEH Level 2 Award in Food Safety in Catering
BTEC Level 2 Customer Service
BTEC Manual Handling and Lifting Loads

Work Experience

<u>Production</u>	<u>Role</u>	<u>Description of Duties</u>	<u>Evaluation</u>	<u>Links</u>
Granny	Runner	Assisting the camera op with manoeuvring the equipment, clapper loading, set up and clean down. Ad hoc cleaning/maintenance duties. Helped provide smoke for the scene using mist machine	Kept close to the camera op and learnt a few things about lens uses and equipment set ups. This helped how I would run my own set. Kept a close eye in the Director and taking note how he functions as the scene plays out. As Runner I kept out the way of everyone higher up but was still there and offering to lend a hand wherever possible	https://www.imdb.com/title/tt17090558/fullcredits/?ref=tt_cl_sm
The Art of Forgiveness	Gaffer	Communicating with the Director and DOP to ensure the lighting they want for the scene is functioning and adhering to their vision. Coming up with good ideas and techniques to light the location/actors to give the film an ideal look and feeling	As it was a production of ex students just out of university it still had that student feel, however that's not to its detriment. It was a very humorous atmosphere that relaxed me and allowed me to experiment more with lighting, trying different things and angles	https://www.instagram.com/p/CZt1qkuNvPK/ https://www.imdb.com/title/tt16711758/fullcredits/?ref=tt_cl_sm
The Fallout	Sound Recordist	Using Zoom Sound recorder and Boom mic to record sound and dialogue from the scenes. Collecting essential sound like room tone and making sure levels are at the proper states	As it was a student film with people I've worked with before, there was a relaxed atmosphere that allowed me to get the job done right, getting the Boom mic as close to the actors as possible without being in shot and maintaining steady levels	

Lavender	Gaffer	Taking direction from the Director to ensure the setting is well lit to provoke the feeling the Director wishes to ascertain through the scene. Also, the Director was open to any ideas people have so it was a free space for ideas and experimentation.	As most shots were outside, my duty was to ensure lighting was consistent throughout, often using a reflector to bounce light and an LED to add warm lighting for fill. This proved a challenge which I relished as I wanted to broaden my Gaffer repertoire. I often wanted to give the subject a very stark and shining outline as I believed that was the look she was going for.	Still Filming
Pride	Writer, Director, Producer	Taking charge of the short film from preproduction all the way to post. Trying to adhere to my vision as closely as possible. Working with actors to bring out their best performance while also making their time on set the safest and positive outcome.	Writing the short film and evolving the original concept into a more concise story helped carry that idea through all other departments. Directing the short helped in concentrating the vision while producing it aided in taking responsibility and ensuring all documentation and arrangements have been made and will be available on set.	https://www.youtube.com/channel/UCDGT-iGnfXWE6aO8JzJfprQerance018.wixsite.com/ellranceportfolio

EuroWrap Ltd

Address: Unit 2, Pikelaw Place, Pimbo, Skelmersdale

Occupation: Warehouse Operative

Duties: Unloading Trucks, Wrapping, Cleaning floors from cardboard

Duration: August - September 2017

Mcdonalds

Address: 116 The Concourse Shopping Centre, Southway, Skelmersdale, Lancashire WN8 6LQ

Occupation: Team Member

Duties: Customer Service, Cleaning, Cooking Burgers, Prepping Meals

Duration: Summer 2016

Victorian Plumbing

Address: 1-4 Potter Place, Pimbo, Skelmersdale, WN8 9PW

Occupation: Warehouse Operative

Duties: Picking and Packing, Unloading Trucks

Duration: 2015 - 2016

NSG Lathom

Address: Pilkington Technology Centre, Hall Lane, Lathom, Ormskirk

Occupation: Catering Assistant

Duties: Assisting head chef, prepping the salad bar and the deli bar, making desserts, serving customers, working the cash register and general cleaning

Duration: 2014 - 2015

The Plough Restaurant

Address: Spa Ln, Ormskirk L40 6JG

Occupation: Apprentice Chef/Kitchen Porter

Duties: Baking an assortment of pies, general prep, making desserts to order, keeping the kitchen clean and tidy

Duration: 2013 - 2014

Pear Tree Cafe

Address: Station Rd, Parbold, Wigan

Occupation: Trainee Chef/Commis Chef/Head Pastry Chef

Duties: Making desserts like cake, pastry and desserts, assisting the head chef in all aspects of the kitchen, general household duties e.g. cleaning, helping in the stock taking and cash handling

Duration: 2010 – 2012

The Wayfarers Restaurant

Address: 1-3 Alder Lane, Parbold, Wigan

Occupation: Commis Chef

Duties: Assisting the chef in all aspects of the kitchen, cleaning, using the deep fat fryer

Duration: 2010 – 2010

Dicconson Arms

Address: 206 Appley Lane North, Appley Bridge

Occupation: Kitchen Porter

Duties: Washing Dishes and general cleaning duties

Duration: 2008 – 2008

Clarke and Pulman Ltd

Address: Burscough Ind. Estate, Burscough

Occupation: Mechanical Engineer

Duties: Cleaning tractors and assisting the mechanics in welding and fixing the tractor engines

Duration: 2007 – 2007

Personal skills and Competences:

Problem solving skills

I have overcome several obstacles quite quickly and efficiently, these obstacles include; prolonging shelf life of chocolate mousse where I covered the top with a wafer thin layer of dark chocolate which delighted customers as it was fun to break through the chocolate, working out a way to safely warm up a chocolate cake for the customers' needs where I placed the cake on a plate and gently warmed it up on the hob, I then carefully transferred to a cooler plate, and I looked into gluten free desserts where I was able to find a range of delicious cakes I was able to create for the customer's request.

Communication

I have learned that customers' needs are paramount in the catering sector which is why I have established myself as a proficient communicator; I take all customers' needs into consideration and always like to talk about my work and ways of improving to fit those needs. I also like making sure that every dish is suited to the customer and that they enjoy the food.

Memorable moment

Because of my strengths I thought I would be a good addition to the armed forces, however the British Forces wouldn't let me in because of my eyesight, so one day I flew to France to join the French Foreign Legion where I spent the night and in the morning they provided me the paper work to sign to become a soldier, however if I did join I could not see my family ever again so I had to refuse and go back to England after applying to several cafes and bakeries.

Interests and Hobbies

In my spare time and during unemployment I like to develop ideas and put plans in motion to become as successful pastry chef by reading recipe books and trying out recipes, my family and friends never complain and always provide constructive criticism which I absorb and progress. I also like to go to the gym as it helps me to focus the mind and strategise, another interest is archery because I like the act of seeing my target and hitting it.