

APPLICATION INFORMATION

Thank you for your interest in ACFC West, Local 2020 Unifor.

Please read this information before sending your required application material and administration fee. Anyone planning to work in the film industry should have the ability to relate to others, be a team player, and be very flexible. An overall understanding of how departments relate to each other and a basic knowledge of the industry will also determine acceptance into the union.

REQUIREMENTS

- ✓ Completion of a recognized Motion Picture Industry Orientation course is required. Include photocopy of certificate. Offered at Capilano University at 604-984-4901 or http://www.capilanou.ca/ as well as other post-secondary institutions.
- ✓ WHMIS Certificate (Workplace Hazardous Materials Information System). Include photocopy of certificate. Contact Actsafe at 604-733-4682 or http://www.actsafe.ca/ as well as other recognized providers.
- √ 30 verifiable paid days worked on professional made for television productions or feature films, (may vary in some departments) IN THE POSITION YOU ARE APPLYING FOR.
- ✓ Completed application in the department you are applying for.
- ✓ Signed <u>original</u> Bargaining Authorization form attached.
- ✓ Current resume <u>detailing the number of days worked on film/television productions</u>. Please see attached sample resume.
- ✓ Non-refundable application fee of \$85 payable by cash, cheque, money order or Mastercard, Visa or debit card. Application fee for a second department is \$25. You may apply for a MAXIMUM of two departments.
- ✓ Some departments/positions have additional requirements.

For more information, please visit our website at www.acfcwest.com. You can also e-mail applications@acfcwest.com or call **604-299-ACFC (2232)**, extension #570. Applications can be mailed or dropped off to the address below.

The \$85 fee is **NOT** a guarantee that you will be accepted as a member. Your application will be reviewed once all criteria are met. Should your application not be approved, you will be able to request re-application in the same department at a later date without charge.

Applications are submitted to the Council at any Council meeting (usually once per month). You will be informed in writing or by phone after your application has been reviewed.

RETAIN THIS COPY FOR YOUR RECORDS



www.acfcwest.com



CRAFT SERVICES / FIRST AID APPLICATION

	CES / FIRST AID		
Applicants must inc	de photocopy of Occupational First Aid Ticket Level III and photocopy of Food Safe course.		
NAME:			
ADDRESS:			
ADDRESS:	POSTAL CODE		
PHONE:	CELL:		
E-MAIL:			
I consent using th Unifor Privacy Po	e information in this application for the purpose of representing me as set out in the cy.		
I do thisDA	day of, hereby make application for MONTH (Please Spell) YEAR		
	FC West, Local 2020 Unifor. I do further agree that I will accept and fully observe d By-Laws of ACFC West now in force or hereafter adopted.		
Mastercard, Visa	on-Refundable Administration Fee, payable by cash, cheque, money order, or or debit, must be submitted with your department application (including additional argaining Authorization, proof of WHMIS, Motion Picture Industry Orientation Course,		
☐ CASH	☐ CHEQUE #:		
☐ MASTERCAR	/VISA/DEBIT CARD RECEIPT #:		
SIGNATURE:			
WITNESS:			



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CRAFT SERVICES / FIRST AID EVALUATION

OCCUPATIONAL FIRST AID	YES	NO	LEVEL 1	
CATERING EXPERIENCE COOKING EXPERIENCE	EXTENSIVE	SOME	NONE	
Have you had any experience	on Film / TV / Vid	deo Productions?	☐ Yes ☐ No	
I. If yes, please give details a	and experiences:			
II. Write a brief job description of your interpretation of this position:				
III. List any further interests or skills that may be relevant:				

CRAFT SERVICES / FIRST AID CRITERIA

- Responsible for the purchase, rental, maintenance, cleaning, storage and transportation of all goods and equipment required by the FACS Department.
- Must hold a current Occupational First Aid (OFA) ticket issued by the Worker's Compensation Board. Craft Service, restaurant and / or catering experience are invaluable assets.
- Set up and maintain a Craft Service station to supply the production with coffee, tea, ice
 water, fruit, pastries and a multitude of sundry snack foods near the shooting set.
 A substantial snack (sandwiches, soup, etc.) must be provided three hours after crew call
 time and three hours after lunch.
- All equipment, supplies and vehicles required for the provision of FACS shall be furnished by the Production Company. Remember that most of this is a charge back or rental to the Production Company.

FIRST AID EQUIPMENT:

You are required to have a complete WCB #3 Kit; 02 therapy (tank, masks); spine board; hard collars, etc. Consult WCB Health and Safety Regulations book (available at the ACFC office or the WCB / OFA course) for the specifics of the hazard classification of the film workplace and the medical equipment required. Requirements vary with location. Phone Occupational First Aid at WCB if any questions arise that you cannot discern from reading the handbook.

DRY GOODS:

Styrofoam cups; lids; plastic plates; bowls; napkins; stir sticks; cutlery; paper towels; facial tissues;

J-Cloths; moist towelettes; toothpicks; matches; Ziplock bags; plastic bags; plastic wrap; aluminum foil; dish detergent; large plastic garbage pail and lid; ashtrays; etc.

Odds and ends such as birthday candles; sunblock; feminine hygeine products; Aspirin and other over the counter medicinals may be helpful. People turn to CSFA when they don't know where to go. Be creative.

CRAFT SERVICES SUPPLY LIST

GEAR AND DRY GOODS:

Quantity	<u>ltem</u>
2	30 cup (or larger) coffee urns. Get two so you can be brewing while the crew is draining the other. Best to brew one at home with a timer so that you arrive with hot coffee. Most have another 50-100 cup urn as well.
1	Large teapot (and teacozy).
1	Electric kettle
1	Large thermos (12 cup or larger) in which to store boiling water for instant hot chocolate, Cup of Soup, tea, etc.
2 - 3	Glass lined carafes for milk and cream in hot weather (keeps them sanitary and cool).
3 1 – 2	Coolers – 2 for pop / juice, 1 for cold food storage (meats, cheese, veggies, etc). Folding work tables (6 – 8 feet long).
1	Toaster oven / toaster
1	Microwave oven (if budget allows, or maybe from set).
1	Hot pot / soup urn (good for boiling eggs, too).
1 – 2	Cutting boards
3 +	Large serving platters (aluminum disposable type – we don't throw them out).
3 +	Plastic bowls for potato chips, pretzels, fruit, etc.
1	Large water container (Coleman type – 20 litre) in case location has no water.
1	Large plastic garbage can
1	Small butt can
6+	Airtight containers to store butter, egg salad, etc.
1	Roll plastic wrap
1	Roll tin foil
1	Case paper towels Potato peeler
1 6	Butter knives
2	Bread cutting knives
2	Paring knives
1	Case paper / Styrofoam coffee cups
500	Stir sticks
1	Box J-Cloths
1	Case paper napkins / doilies
1	Case / bag green garbage bags
1	Bottle dish detergent

Many assorted baskets, bowls, serving containers (waterproof) for odds and ends (safety pins, sewing kit, flashlight... anything). It is helpful to have an awning or 8' \times 8' \times 4/5' tarp to protect foodstuffs on table and under which people can stand to pour coffee and grab a bite.

FOOD STUFFS

Fresh Daily:

- ½ dozen bagels, croissants, doughnuts, muffins
- 1 loaf rye bread, whole wheat and maybe white (try to cut a deal with a local bakery)
- 2 litres 2% milk, 1 litre cream

Other Foods:

- 2 litres each of apple, orange and grapefruit juice
- Box of tea; at least 10lbx of quality coffee; jar of decaffeinated coffee; instant hot chocolate;
 Cup of Soups; herbal teas
- Sugar & Sugar Substitutes
- Fresh fruit only (please make sure all fruit has been washed): bananas; apples; oranges (cut into sections no one has time to peel them); seedless grapes; lemons for tea
- Butter; peanut butter; jam; honey for tea; eggs; mayonnaise; mustard, canned tuna; canned salmon
- Selection of cold cuts (2lbs)
- 2 lbs cheddar cheese; 2 lbs cream cheese
- Lettuce and tomatoes enough for sandwiches
- Carrots; celery; zucchini; broccoli for veggie platter
- 2 kinds of salad dressing for dipping veggies
- Selection of cookies 4 different bags at a time
- Selection of potato chips (sour cream & onion; regular; barbecue; jalapeno; etc); pretzels; cheese balls; microwave popcorn
- Keep a couple packages of gum, some sugarless, and mints out in a bowl
- Bottles of Tylenol; ASA; vitamin C (500 mg); Tums; feminine hygeine products

^{*} Check with Lighting Department re: extension cords and proper electricity *

JUST A FEW THINGS TO KEEP IN MIND:

Please keep the Craft Service area neat, clean and orderly. You will have to be constantly tidying up after people in your area and around the location. Make sure you have a couple of garbage bags set up at your area and most people will pick up after themselves.

There must be a constant supply of **hot coffee** and **hot water**. This must be ready for the crew's arrival on set. I suggest buying a light timer from a hardware store so you can set it up the night before... but make sure it will work for you!

Start the day by putting out breakfast oriented foods such as bagels, muffins, peanut butter, jam, toast, juices, etc... it's more welcoming than if the crew has to go fishing through bags of stuff to find what they want. You will have to juggle a bit to make sure the food doesn't dry out. Keep a small supply of cereal and cereal bowls on hand for people who have early calls. Crew who have early calls may also require a sandwich or substantial snack half way between call time and lunch time. You may end up making these or arranging for the ordering and delivery of these snacks.

Vegetable platter with dips, and fruit platter should be made a couple of hours after lunch. Bring them around to where people are working.

Sometimes people (i.e. Camera Department) can't get away from their work to visit the Craft Service table and they may be hungry, so at some point in the day, you might make up a few sandwiches and take them around.

You may want to check with some people throughout the day if they would like a coffee, tea or cold drink brought to them.

Put junk food out late in the day when people might need a bit of sugar to keep them going.

Try to avoid buying products at convenience stores – they are expensive. Look into getting your dry goods from a wholesaler.

Have lots of fun, be bright and cheery and the crew will love you!



BARGAINING AUTHORIZATION

Name:		
PLEA	ASE PRINT CLEARLY	
'In applying for a membership I unders	stand that the union intends to app	ly to be certified
as my exclusive bargaining agent	• •	•
	•	
Dated thisday of _		\
DAY	MONTH (Please Spell)	YEAR
Signature:		
Signature:		_



SAMPLE RESUME

SUSIE DRIVEWELL

DRIVER - TRANSPORTATION DEPARTMENT

License: Class 6 and 1 w/Air Endorsement; 2001 Hair License #: 98765; W.H.M.I.S; Set Etiquette; Transportation of Dangerous Goods Certificate; Occupational First Aid Level I

SPECIAL ATTRIBUTES

High Rigging & Cable 1000 to 2000 ft; 3 years at Emily Carr Craft Service School; Microsoft Office

FEATURES

	Little Lies	Big Lie Production	PM: John Doe
	Feb/14	10 Days	Coordinator
	Superman	Superduper Shows	PM: Jane Dodo
	Dec/13	2 Days	Coordinator
	Mr. T. Rules June/13	Mr. T. TV 30 Days	Coordinator: Mrs. T. Special Equipment Driver
	Mrs. T. Rules Oct/12	Mrs. T. TV 1 Day	PM: Grandad Doe Coordinator
MOWS	3		
	Sun City Jan/14	Sunshine Studios 30 Days	Coordinator: Mr. Sunshine Driver
	Cat & Dog Oct/13	Bob Barker Productions 4 Days	Coordinator: Miss Meow Special Equipment Driver
	Madison Aug/13	Mad Dog Productions 20 Days	PM: Jonathan Jones Coordinator
TELEVISION SERIES			
	X-Filez Nov/13	Rainy Day Productions 10 Days	Coordinator: David Duke-Ovny Driver

AWARDS

Journeyman High Rigger with Safety Ticket; I.C.S. Motor Racing 1st Place; The Annual Peggy Bundy Award for Excellence in Hair and Makeup

REFERENCES

Marsha Brady	Producer/Actor	(604) 456-7890
Hil Clinton	White House Administrator	(818) 240-2440
Don Johnson	Transport Coordinator	(505) 666-6969