
ABIGAIL PFLUEGER



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Spokane WA 99201



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OBJECTIVE

Gain experienced in filmmaking, storytelling and production design.

SKILLS

Excited about life, team player, honest, compassionate, self-motivated

EXPERIENCE

PASSENGER (FILM)

March 2024

Set PA

Horror film set across Wa state. Lots of travel and overnight shoots. Paramount Production

TELL NO ONE (FILM)

Dec 2024 – Jan 2025

Art Dept, Props Master

Psychological thriller set in a movie set/institution. Complex script, minimal crew.

EVERGREENS (FILM)

July 2024 – Aug 2024

Art Dept, Swing Gang

Two-man dept, Road trip movie that traveled from eastern WA to west WA

TRAIN DREAMS (FILM)

March 2024 – May 2024

Office PA, Set PA

Washington Filmworks Media Mentorship Program

THE MAGIC LANTERN THEATER

Sept 2022 - Current

Selling concessions, working projection equipment, running special events and rentals.

THE DOUBLE TREE DOWNTOWN

June 2022 – Current

Banquet cook, assisting the Executive Chef in small to large banquets for all sorts of clientele. Stepped in as line cook at Spencer's and breakfast cook as needed.

EDUCATION

BACHELORS IN FILM AND DIGITAL MEDIA / 2024

EWU

SUMA CUM LAUDE

ASSOCIATE OF ARTS / 2022

SFCC

Graduated with honors, 3.8 GPA



VOLUNTEER EXPERIENCE OR LEADERSHIP

I have worked extensively with the Spokane Tribe making promotional and informational videos in a documentary style.

Guatemala 2023: This summer I went to Guatemala for a study abroad program called Actuality Abroad. For one month, I worked as the producer on a small team, and we made a ten-minute documentary about a local changemaker. This was a very immersive and profound experience.

Greater Spokane Substance Abuse Council (GSSAC) 2021: That summer I volunteered doing data entry and facilitating court appointed classes for offenders from the greater Spokane area. I was testing the waters to see if that was a career field I was interested in.

James Beard House 2016: I have years of experience leading teams in kitchens through busy service of all kinds. In 2016 I was the Sous Chef at Sante Restaurant and Charcuterie when we got invited to cook for competition for this prestigious award in New York City.

As an accomplished line cook, I have been hand-picked by Executive Chefs five separate times to be on teams to open brand new restaurants.

Durkin's Liquor bar 2014

Hogwash Whiskey Den 2016

The Sky house at Schweitzer 2016

Cochinitos Taqueria 2018

Little Noodle 2020