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## PRODUCTIONS

**Biscuit Fire** – Props  
Master, Fabricator

**Asch Effect** – Production  
Designer, Fabricator

**Fell The Bruxton Beast**  
– Production Designer

**Belladonna** – Set  
Dresser, Wardrobe,  
Props

**All That We Buried** – Set  
Decorator, Props,  
Graphic Design

**Devil's Servant** –  
Production Designer,  
Fabricator

**Game Changer** –  
Construction, Set  
Decorator

**Little Dude** – Production  
Designer

**Typewrite Lesson** –  
Production Designer,  
Fabricator

**Imposter** – Production  
Designer, Fabricator

# Jenna Ahrens

ART, DESIGN, FABRICATION

## EDUCATION

### **Columbia College Chicago, Chicago — Bachelor of Arts: Film and Television Production**

September 2023 - December 2025

Minor in Digital Photography

3.9 GPA Dean's List and Honor Roll

Relevant Coursework: Production Design 1, 2, and 3, Props and Fabrications, Set Decoration, Set Design and Construction, Storyboarding, Miniature and Models, Drawing I

## SKILLS

Team Collaboration and Communication Skills

Visual Storytelling – Fabrication and Design

Organization – Close Attention to Detail

Proficiency in Adobe Creative Suite – Photoshop, Lightroom, Premiere Pro

Knowledge of Power and Hand Tools and Various Materials

Problem Solving and Time Management

Budgeting and Material Sourcing

Creative Concept Development

## WORK HISTORY

### **Waitress — Hubbard Inn, Chicago**

December 2022 - December 2025

Managed multiple tables and large parties efficiently in a fast-paced environment while ensuring guest satisfaction.

Collaborated with team members to optimize service flow during peak hours.

### **Event Coordinator — Niko's RR Restaurant, Marengo, IL**

December 2019 - February 2022

Designed, planned and executed unique event experiences curated per individual clients including weddings, baby showers, corporate events and private dinners.

Developed event layouts and specialized food and drink menus for parties up to 200 guests.

Facilitated successful events and maintained guest satisfaction by coordinating with the front and back-of-house.