

## **RECENT CULINARY WORK HISTORY**

Director of Research and Development - *Penguin Natural Foods*, Los Angeles, CA

Chef Instructor of Demonstration Cooking - *California School of Culinary Arts Professional Program*, Pasadena, CA

Chef Instructor and Assistant Director of Consumer Education – *Kitchen Academy at California School of Culinary Arts*, Pasadena, CA

Contributing Writer – *Los Angeles Times Food Section*, Los Angeles, CA

Test Kitchen Chef/ Food Stylist/ Staff Writer - *Los Angeles Times*, Los Angeles, CA

Assistant Producer – *Los Angeles Times, L.A. Times Test Kitchen “Quick Fix” Instructional Video Series*, Los Angeles, CA

Demo Chef/ PR Liaison - *California School of Culinary Arts*, Pasadena, CA

Assistant to author/chef Bob Blumer (a.k.a. *The Surreal Gourmet*), Los Angeles, CA

Founder/Chef – *Googie’s Finer Foods*, Los Angeles, CA

## **EDUCATION**

California School of Culinary Arts, Pasadena, CA  
Goodman School, DePaul University, Chicago, IL  
Harper College, Chicago, IL

*Le Cordon Bleu Degree*  
*B.F.A. in Acting*  
*A.A. in Graphic Art*

## **SPECIAL SKILLS AND INTERESTS**

Demonstration cooking. Recipe development. Research, test kitchen (designed over fifty nationally-sold retail products). Excellent teaching, verbal, written, editing, proofreading skills. Package directions, package design. Graphic art and food styling. Menu creation and costing. Food safety and sanitation. Trained in all kitchen stations and cooking methods.

## **AWARDS AND CERTIFICATIONS**

HAACP Certified Safe Food Handler  
Member, Research Chef’s Association  
Director’s List of Achievement, California School of Culinary Arts  
Sarah Siddons Merit Award Scholarship, DePaul University  
UNIMA International Award for Excellence

*References and writing samples available upon request.*