

KIMBERLY L. KING

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CATERING & RESTAURANT EXPERIENCE

C4: Customized Culinary Consulting & Cheffing, Portland, OR *August 2009 to April 2011*

Eco-chef. In-home meal preparation consultancy, cooking and coaching including shopping and coordinating grocery delivery from New Seasons Market, meal/menu planning, preparation, organizing/storing, table service and clean-up for all regular meals, special events, holidays, parties and entertaining. <http://www.kimgerly.com/eco-chef/>

The City Grill, Atlanta, GA *January to December 1992*

Evening Pastry Chef. Prepare and present all dessert menu items for the dinner shift. Maintain a good working relationship with co-workers, managers and Executive Chef Tom Coohill.

WFIT-FM, Melbourne, FL *January to June 1991*

Catering Events Organizer. Organize and coordinate food and beverage acquisitions for local and touring national and international music groups. Prepare and present all food and beverage items. Direct the work of volunteer staff

Coast Club, Melbourne, FL *January to June 1991*

Chef de partie, Garde manger, Entremetier, Chef pâtissier. Prepare and present all grill, appetizer, salad, soup and dessert menu items for the dinner shift. Maintain a good working relationship with co-workers, managers and Executive Chef Ben Pell.

David's Natural Market, Columbia, MD *January to June 1988*

Head Catering Chef and Consultant. Assist with the improvement of the kitchen operation. Develop, organize and implement a lunch delivery and gourmet catering service. Maintain a good working relationship with customers, co-workers, managers and owner. <http://www.davidsnaturalmarket.com/>

Virginia Shriver-McDermott, Ellicott City, MD *September 1987 to April 1988*

Household Chef. Plan dinner menus, shop for all comestibles, prepare all dinner and dessert items, set-up dining room, serve meals, clean up dining and kitchen areas upon meal completion.

Bunny Dwin Catering, Baltimore, MD *March to August 1987*

Catering Chef. Assist with all facets of food preparation and presentation at elegant catered events for upscale clientele in the Baltimore metropolitan area.

Häagen-Dazs® (Baltimore Inner Harbor), Baltimore, MD *Summer 1987*

Assistant Manager, Counter Help Staff. Provide exceptional customer service. Adept at multi-tasking in all facets of food preparation. Maintain a good working relationship with customers, co-workers, managers and owners. Order supplies. Directed the work of others.

Boss Cakes, Columbia, MD *April 1984 to October 1985*

Production Pastry Chef. Produce all the baked goods, decorate and plate cakes, maintain upkeep of the kitchen. Clients: The National Press Club, Phillips Seafood Restaurant, Sir Walter Raleigh Restaurants

The Mango Tree Restaurant, Cocoa Beach, FL *April to December 1986*

Floor Captain, Waitress. Attend to clientele, served wine and champagne, prepare table-side menu items, direct the work of other floor staff, insure dining room kept in an aesthetically high standard. Maintain a good working relationship with customers, co-workers, managers and owners. <http://themangotreerestaurant.com>

JK's Pub, Columbia, MD *March 1982 to March 1984*

Waitress. Attend to clientele and maintain upkeep of work area. Maintain a good working relationship with customers, co-workers, managers and owners.

EDUCATION

BSc Mathematics, Georgia State University and Georgia Institute of Technology, Atlanta, GA, USA

Date of graduation: March 1993