



PASSIONS:

I have spent my entire adult life working as a cook and chef. Cooking and flavors are my passion. I am a highly skilled motivator, trainer, teacher and manager – my enthusiasm is contagious. Numbers, computers, organization and problem solving are areas in which I excel. Challenges, exceeding goals and mastering ever higher levels of expertise keep me personally motivated. The pursuit of these passions has led me to author four books: *A Woman's Place is in the Kitchen: The Evolution of Women Chefs*, Wiley 1998; *Bitter Harvest: A Chef's Perspective on the Hidden Dangers in the Food We Eat and What You Can Do About It*, Routledge 2000; *In Mother's Kitchen: Celebrated Women Chefs Share Beloved Family Recipes*, Rizzoli 2005; and *Lunch Lessons: Changing the Way America Feeds its Children*, Harper Collins 2006.

WORK HISTORY

LUNCH LESSONS LLC AND F3: FOOD FAMILY FARMING FOUNDATION, California

May 2008 – Present: Founder

Lunch Lessons LLC and F3 were both founded as vehicles to help change children's relationship to food and promote healthier food and eating for all of America's children. Lunch Lessons LLC is working with schools, school districts, government and parent organizations to improve food and education for children. F3 is collaborating with other foundations to build a virtual "Lunch Box" that will contain the tools that are needed to make positive change in school meals across the country

BERKELEY UNIFIED SCHOOL DISTRICT, Berkeley, California

October 2005 – Present: Director of Nutrition Services

When I took over as Director, I found a department serving the worst imaginable food. In the since then we have made tremendous progress in implementing positive change in our children's relationship with food. I oversee 90 employees in 17 locations, who are responsible for feeding and educating our district's 9,600 children. Our approach is characterized as a three-legged stool. We serve nutritious and delicious food in the cafeterias, offer hands-on experiential learning in cooking and gardening classes and teach the LIFE curriculum in our 4th and 5th grade science classrooms. During my tenure we have segued from 95% processed foods to 95% scratch cooking; we serve only hormone and antibiotic free dairy, we have salad bars in every school, we serve only whole-grain bread products, fresh fruits and vegetables at every lunch and have moved our procurement system toward local-sustainable foods.

CHEFS CULINARY CONSULTING, East Hampton, New York

July 2004 – October 2005: Chef/Consultant/Educator

Since leaving the Ross School I have been pursuing three career tracks which are all symbiotically aligned:

The Chez Panisse Foundation, Berkeley CA

Working as a consultant to the foundation and in collaboration with the Center for Ecoliteracy, I have been supporting and promoting positive change within the foodservice of the Berkeley Unified School District. My expertise in nutrition, school lunch, foodservice, management

practices and delicious food have been the basis for fomenting positive change within the district's foodservice as well as supporting the completion and implementation of the Dining Commons.

FoodChange, New York, NY

Two Kellogg Foundation funded projects, School Food Plus and SOUL Food have been the basis of my work for FoodChange. My expertise has had a positive impact on the implementation of procuring, serving and eating fresh regional produce in Harlem's underserved community and in New York City schools, both public and charter.

The Kellogg Foundation, Battlecreek, MI

I was awarded a Kellogg Food and Society Policy Fellowship which enabled me to do advocacy work in support of raising the quality of school lunch in America. Traveling the country, I have been speaking out about Changing the Way America Feeds its Children, as well as writing articles, being used as an expert in articles and presenting seminars for many diverse audiences.

***ROSS SCHOOL*, East Hampton, New York**

October 1999 – June 2004: Executive Chef

My vision for the school was exemplified by our mission: Life-long health and well-being are the hallmark tenants of our mission. Regional, Organic, Seasonal, Sustainable food is our mantra, which leads us to create healthy, nutritious, wholesome and flavorful food from the best ingredients possible. We then share these foods, nutrition education and the importance of balance to positively influence the choices made by our students, faculty and staff and the extended community of which we are all part. My responsibilities included: integrating agriculture, food, nutrition, food history and culture into the curriculum. We worked with and supported over 50 regional farmers and producers, and additionally we educated our staff, students and faculty about sustainable cuisine and hosted workshops and classes for the larger community in an effort to share our beliefs.

***THE PUTNEY INN*, Putney, Vermont**

July 1990 – September 1999: Executive Chef

I was responsible for all food operations at this facility, which included a 200 seat dining room with banquet seating for an additional 200. Areas of accountability included: quality, creativity and consistency of product, profitability, food cost, labor cost, menu planning, staffing, team building, computer and POS systems, as well as planning and design for facility expansion. With food sales in excess of a million and a half dollars financial management including cost of sales and inventory and payroll costs were major challenges. The Inn's reputation for serving regional sustainable cuisine is renowned and as a founding member of the Fresh Network we promoted the chef/farmer connection for over a decade.

***THE TELLURIDE FILM FESTIVAL*, Telluride, Colorado**

April 1993 – October 1999: Executive Chef/Food & Beverage Director

This is a once a year catering event. We fed 20,000 people at nine events, in seven locations (some of which are 10,000 feet up in the mountains), in five days, with an untrained staff and without a kitchen. I was responsible for all menu and recipe development, ordering, issuing, transporting, hiring, training, budgeting, organizing and preparing for all food and beverage functions. This event included coordination of rental equipment, rented "Semi-Kitchens", refrigerated trucks and store trailers. During the last five years, we worked with local farmers and producers, which enabled menus derived almost exclusively from the region.

EDUCATION:

The Culinary Institute of America, AOS Degree: December 1979
Mediterranean & Asian Conferences, CIA, 1997, 1998, 1999, 2000
Special Hot Food Competition, CIA, 1995

A Conclave of Masters, Cornell University and The French Culinary Institute, 1994
General Foods Nutrition Scholarship, CIA, 1993

CULINARY AFFILIATIONS and PRESENTATIONS

Smithsonian Folk Life Festival, presenter 2005
Women Chefs and Restaurateurs, presenter 2000 through 2005
Monterey Bay Aquarium Cooking for Solutions, presenter 2002, 2003, 2004
International Association of Culinary Professionals, presenter 2002, 2004, 2007
Bioneers October, presenter 2003, 2006, 2008
Kellogg Conference, presenter 2003, 2006
Joe Baum Forum 2002, 2006
National Restaurant Assn. NYC or Chicago Show, Presenter 1994, 1997, 2001
Ball State University: Emens Distinguished Professor, March 2000
James Beard Dinner: August 1998, August 1999, May 2001, August 2002
IUP Academy of Culinary Arts: Celebrity Chefs Series, 1995 through 1998
Conference Coordinator: "Mediterranean Ways Conference", 1996 through 1998
Member Bioneers, since 2003
Member SLOW Food USA, since 2003
Member National Organic Standards Board, 2002 - 2004
Member Chefs Collaborative: Since 1996, formerly Executive Committee member
Member Women Chefs & Restaurateurs: Since: 1994; currently past President
Member The American Culinary Federation: Since: 1990; Executive Chef's Certification: 1992
Member International Association of Culinary Professionals: Since 1996
Member ACF of Central Vermont: Since: 1993 formerly President and Vice-President

CULINARY AWARDS

Kiwi Award of Excellence, 2008
Chef and the Child, Michael Ty Award, 2008
Golden Carrot Award, 2007
Slow Food USA, Fertile Ground Award: Honored for advocacy work on school lunch, awarded 2005
Sunny Cobleskill, Honorary Doctorate, awarded 2004
Kellogg Foundation Food and Society Fellow: 2003 - 2005
New York State Farm to School Award Winner, 2003
Research Chef's Association: Technology and Communication Award, 1999
ACF of Central Vermont: Chef of the Year, 1995
Custom Gold Award for Culinary Excellence: 1995 - ACF Recipe Contest: Gold Medal 1994

MEDIA HIGHLIGHTS:

Killer at Large: 2008

PBS To The Contrary: 2007

ABC Niteline: 2006

CBS Morning Show 2006

NPR Science Friday: 2006

NPR: Mind Your Peas

The New Yorker: 2007

Time Magazine: 2006

Washington Post: 2005

New York Times: 1998, 2003, 2005

LA Times: 2007

Christian Science Monitor: 1998, 2003, 2005, 2006

New York Newsday: 2002, 2003, 2005

Chicago Sun Times: 2001, 2005

Two Angry Mom's Documentary: 2007

Naomi Judd Show: 2007

CNN: 2006

PBS California Connected: 2006

Martha Stewart Show: 2002

Mothers Magazine: 2008

New York Times Magazine: 2006, 2007

Country Home: 2008

San Francisco Chronicle: 2003, 2005, 2007

ABC News & World Report: 2005

Nation Restaurant News: 1996, 2003, 2004

Chicago Tribune: 2003

The Boston Globe: 1997, 2005

The Nation: 2001, 2006