SHERRY SWANSON

PRIVATE CHEF ♦ CULINARY EDUCATOR

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PROFESSIONAL PROFILE

Award winning chef with exceptional hospitality skills and fine dining experience. Extensive expertise creating delicious, client-specific meals that meet health goals, dietary requirements and flavor profiles. Professional, polished and discreet with outstanding interpersonal skills and the ability to train, motivate and manage others in a cooperative team. Highly skilled in all facets of culinary education including curriculum design, student engagement and translation of complex techniques into manageable steps.

SKILLS

- US & European Culinary Training
- Strong Communication Skills
- Experience with UHNW Individuals
- Yacht Experience
- Extensive Wine Knowledge
- Kosher Kitchen Experience
- Special Event Management
- POS Evaluation & Training

EDUCATION

PROFESSIONAL CULINARY ARTS Cook Street School of Culinary Arts Denver, Colorado

EUROPEAN CULINARY ARTS

Italian Culinary Inst for Foreigners Costigliole d'Asti, Italy

Hotellerie & Spa Bernard Provence. France

PSYCHOLOGY, BS

University of Central Florida Orlando, FL

GRAPHIC DESIGN, AS

Valencia College Orlando, FL

CERTIFICATIONS

ServSafe Certified TIPS Certified / CertifiedTrainer First Aid Certified/CPE & AED Trained

EXPERIENCE

CULINARY INSTRUCTOR & PRIVATE CHEF 2019-Present

A Culinary Experience, CT & FL

- Design & Instruction of in person cooking classes
- Expert virtual cooking Instruction for up to 16 people
- Cultivates an engaging and inspiring virtual environment
- Experience executing exceptional meals in any location including yachts, private jets or homes
- Knowledgeable in a wide range of cuisines including, healthy whole-food, gluten-free, Italian, Kosher, French, and Mediterranean
- Meticulous attention to sanitation, kitchen organization, workflow and inventory control

EXECUTIVE CHEF/CULINARY INSTRUCTOR 2009-2020

Jones Family Farm and Winery, Shelton, CT

- Curated custom curriculum based on student skill level. Designed seasonal menus based on school garden harvest and local farm products.
- Streamlined processes to improve quest experience, operational excellence and increase sales by 15% annually
- Designed and executed seasonal menus for winery, cooking classes and wine education dinners
- Managed and executed menus, budgets & production of all catered events
- Evaluated and selected POS system
- Created, planned and executed vertical wine tastings; wine & food pairings
- Trained quality focused staff, managed service standards, proper food handling and sanitation

EXECUTIVE CHEF

2010-2016

Vvne Restaurant, Middlebury, CT

- Managed, trained & developed front & back-of-house staff
- Established cooking school curriculum; including menu and recipe development
- Executed multi-course menus for fundraisers, weddings and corporate team-building events