

## KIMBERLY L. KING

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### CATERING & RESTAURANT EXPERIENCE

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*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.

*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

### EDUCATION

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

Date of graduation: March 1993

**MSc Renewable Energy Engineering, Loughborough University, UK**

Date of graduation: November 2010

### COMPUTER EXPERTISE

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- Web: HTML, XML, CSS, FTP, Adobe Acrobat, Adobe Photoshop and Macromedia Dreamweaver
- Hardware Platforms: Macintosh, PC-compatible, Sun SPARCstation
- Software: Adobe Acrobat, Adobe Captivate, Adobe Connect, Adobe Dreamweaver, Adobe Illustrator, Adobe InDesign, Adobe Photoshop, Microsoft Office Suite for Windows & Macintosh
- Operating Systems: Linux, MacOS 7.x/8.x/9.x/X, MS-DOS, UNIX (Solaris 7\_Intel x86, Sun OS 5.7, Solaris 2.6, 2.7), Windows 95/98/NT 3.51 & 4.0/2000/XP/Vista/7
- Databases: Access, FileMaker Pro, MySQL, Oracle 8.1.7, Vignette CMS