

## 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.
- 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 1989 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. Testimonial: *The catering is easily the finest the RevCo tour [1989] will ever experience, thanks to the brilliant Kimberly King...* [Jason Pettigrew, Editor-in-Chief, Alternative Press Magazine](#)
- 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.
- 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. Competent multi-tasking for 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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**Professional Development Coursework, Industrial Maintenance, Laney College, Oakland, CA**

Anticipated date of completion: 2014-2016

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

Date of graduation: March 1993

### CERTIFICATIONS

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**California Food Handlers, Certificate ID No. 2013-740218**

Expiration: 4 January 2016

*I can also snap 50 bushels of green beans!*