Katie Kimble

DOB June 18, 1984

Marital Status single, no children

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I’ve been in the restaurant industry for just over 15 years and started culinary school two weeks after graduating high school. I am focused, organized and detail oriented in everything I do, all the while laughing and enjoying it all.

I have experience opening new establishments: building successful pastry and cafe programs from the ground up. Some of my other specialties include: seasonal menu development, wedding, birthday, and specialty cakes

Work History

+Personal Chef Private Family Nantucket, MA June-Sept 2015

June 2010-Sept 2010

-As a personal chef I produced and array of pastries, baked goods, breads, and plated desserts on a daily basis. I also assisted and created items with the savory chef for breakfast, lunch and dinner prep and service. We supplied consistent and quality products for a multi building property using local farms and shops. As well as organized and fulfilled daily shopping lists for family and guests.

+Café Manager Area Four Cambridge, MA Nov 2014-May 2015

-As the café manager I hired and fired all baristas and counter staff. Ordered all coffee beans, milk, bottled beverages, paper products for entire restaurant, retail items, etc…

I was continually striving to progress the café to increase profits and sales while maintaining a fun and engaging environment for staff and customers.

+Exec Pastry Chef Ventuno & Straight Wharf Nantucket, MA May 2014-Oct 2014

-As the executive pastry chef of both Ventuno and Straight Wharf I kept seasonal menus utilizing local products. With the abundance of local fruits and vegetables I also produced dessert specials and specially requested desserts. I worked with the chef de cuisines at both establishments on party menus. I worked dinner service plating desserts and helping out other stations when I could. We offered different mignerdies daily and weekly. In down time I also helped with Garde Manager and handmade pasta prep/execution.

+ Pastry Chef/Café Manager Area Four Cambridge, MA Feb 2011-May2014

-As the opening Pastry Chef I set up and organized the pastry department, produced seasonal menus based on local ingredients, on top of an ever changing array of baked goods for the café. I wrote schedules, helped control labor and food cost, as well as monthly inventory. I managed 7-8 employees at a time. Managed the back of house when chef de cuisine is out of kitchen. As the Café Manager I hired all baristas and counter staff (with an extremely low turnover since opening day), advised my head barista on scheduling and assisted in his ordering of coffee, dairy, and paper goods.

+Exec Pastry Chef Todd English Boston, MA Dec 2009-May 2010

-As the Boston area Pastry Chef I supplied desserts for four Olives, Kingfish Hall, Figs Charlestown, and Figs Beacon Hill. All desserts were seasonally inspired, with exception to their signature vanilla soufflé, fallen chocolate cake, and bread pudding. I also worked on recipes for their new cupcake store: Curly Cakes, and sold them at Olives until they opened in Beacon Hill. I also kept monthly inventory, worked on food cost percent and helped out wherever needed.

+Pastry Chef/Kitchen Manager Provisions Nantucket, MA April 2009-Oct 2009

-I managed up to 15 employees at one time of multiple nationalities. I started my days with morning bake off: cinnamon buns, doughnut muffins, almond croissants, scones, banana and zucchini bread, craquelan, assorted breakfast muffins, bagels, cookies, specialty baked goods(congo bar, peanut butter sandwich cookies, fruit tarts, etc…) Followed by lunch items: salads(chicken, tuna, and egg), soups, vinaigrettes, all sandwich prep. Placed meat, dairy, dry good, and bottled beverage orders utilizing daily inventory counts.

+Pastry Chef Persephone Boston, MA Nov 2007-April 2009

-As the opening Pastry Chef I set up and organized the pastry department. Set up daily bread program with chef de cuisine. I continuously developed a seasonal menu based on local sustainable ingredients. As well as dessert specials, mignerdies, managing an assistant, specialty cakes, special events. I also plated desserts during lunch and dinner service. I occasionally expedite dinner service. All items were cost out for proper pricing. Kept a monthly inventory on dairy and dry goods for entire restaurant.

+Pastry Chef Straight Wharf Nantucket, MA May 2007-Oct 2007

+Exec Pastry Chef Todd English Boston, MA Sept 2006-April 2007

+Assist Pastry Chef Todd English Boston, MA Sept 2005-Sept 2006

+Pastry Extern Boca Raton Resort & Club Boca Raton, FL June 2004-Dec 2004

+Pastry Extern Spago Las Vegas, NV May 2003-Aug 2003

Education

+Culinary Institute of America Hyde Park, NY

Associate of Science for Baking and Pastry Dec 2003-Aug 2005

+Le Cordon Bleu - Atlantic Culinary Academy Dover, NH

Diplome d’Art Culinare – Culinary Arts July 2002-Sept 2003

Awards

+Golden Bowl Award Finalist: Women Who Inspire Awards Womenchefs.org February 2013

+Zagat 30 under 30: Hottest up and comers Zagat.com November 2012

Publications

+Serious Eats January 2012 <http://www.seriouseats.com/2012/01/cambridge-ma-area-four-cafe.html>

+Plate Magazine May 2012

<https://mmcnews.files.wordpress.com/2012/06/plate_mayjune-2012.pdf>

+Bon Appetit Magazine July 2015

<http://www.bonappetit.com/recipes/article/rsvp-july-2015>