



# Kelly Waldron

## Chef

### Contact

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- ✉ [ChefKelly@ChefCyndie.com](mailto:ChefKelly@ChefCyndie.com)
- 📍 Culinary Solutions Centers, LLC
- 🌐 [www.ChefCyndie.com](http://www.ChefCyndie.com)

### Education

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- Associate of Occupational Studies, Culinary Arts, The Culinary Institute of America, Hyde Park, NY: 2008. Honors graduate. Wine Studies Scholarship Recipient.
- BA, French, Indiana University, Bloomington, Ind.: 2000

### Summary

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Chef Kelly is a school nutrition specialist leveraging over 10 years of culinary experience to provide engaging training and staff development.

### Professional Experience

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Culinary Solutions Centers, LLC  
*2015 – Present*

- Deliver interactive culinary skills training to K-12 school nutrition professionals in quantity food production, including presentation, efficiency, quality and consistency, food safety, adherence to standardized recipes, and culinary techniques
- Technical writer and developer for K-12 school nutrition educational materials
- Quantity, standardized recipe development for use in school meal programs
- On-site kitchen operational evaluations for streamlining and optimizing school meal programs.

Chef/Program Specialist, Child Nutrition Programs, Education Service Center Region 13, Austin, TX  
*2012 – Present*

- Instruct school nutrition professionals in various topics, including culinary skills, food allergies, USDA Foods utilization, standardized recipes, kitchen math, food safety, and sanitation.
- Develop on-trend recipes with high student acceptability while meeting federal guidelines.
- Engage students' interests in healthy eating and food systems through education, cooking demonstrations, and taste-testing.
- Administer technical assistance to 65 public school districts in School Nutrition Programs.

Freelance Editor  
*2011 – Present*

Projects include cookbooks, television scripts, websites, and marketing collateral for Japanese clients, including Elle Japan, NKH Broadcasting, Wakuden Kyoto, Hayashibara Corporation, and Shibata Shoten.

## Previous Professional Experience

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- Executive Sous Chef, University of Texas, Austin, TX (1 yr)
- Demi Chef de Partie, Wall and Water in the Andaz Hotel, New York, NY (1 yr)
- Demi Chef de Partie, Espace, New York, NY (1 yr)
- Tournant, South Gate, New York, NY (1 yr)
- Founding Partner and Head Teacher, ABC Plus English School, Nagoya, Japan (3 yrs)