

Kasia Muszynski

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433 W 21st St #10F, New York, NY 10011

EDUCATION

International Culinary Center, New York, NY

Professional Culinary Arts Program – Jun 2018–Present

Essentials of Fine Cooking, 25 hours of intensive training – Jan 2018

Academy of Art University, San Francisco, CA

B.A. in Web Design/New Media Degree– Aug 2011 – May 2015

CULINARY EXPERIENCE

CityMeals 33rd Annual Hotel Chefs Tribute, NYC — 2018

Worked under 5 Michelin star Chef Paco Perez, helping organize his mis en place and plating to order once the event began

City Harvest: Summer in the City, NYC— 2018

Worked with Chef Brad Willits – owner of Camperwood Elm in Brooklyn, NY on plating his dish during the event. Assisted all chefs with loading in and loading out of the event.

James Beard Foundation Volunteer, NYC— 2018

Assisting chefs for events, including load in, preparing dishes, plating, and load out.

DESIGN EXPERIENCE

Staff Only Design Studio, NYC — May 2015– Dec 2017

Designer

- Produced hundreds of creatives for top startups, including 1 unicorn.

Frontback / Checkthis Inc, San Francisco — Mar 2015 – Aug 2015

Design & Community Intern

- Supported growth, product, and community team user experience design.
- In charge of throwing community events and company parties.

Sonic Drive-In, Chicago, IL — 2009–2011

Expeditor and Carhop

- Communicating with line cooks and packing orders for customers
- Serving customers on roller blades
- Training new hire carhops

AWARDS

ServSafe Certification

(Certificate #16450755)

Academy of Art Spring Show

2015 Winner

LANGUAGES

English – Fluent

Polish – Native Speaker

Spanish – Conversational

SKILLS

Knife Skills

Food Safety

Seasonality, Sustainability
and Nutrition

Food Costing and Menu
Planning

Charcuterie and Pastry Basics

Delivering food on
rollerblades