

Natasha Daniels

(216) 374-6629 natasha.daniels15@gmail.com

Chicago, IL 60647

PROFESSIONAL SUMMARY:

The drive and curiosity to learn about food; where it comes from, how it's prepared, and how it's served to guests is what has led me to a rich and varied background in the foodservice industry. Learning and working with talented Research chefs, Certified Master chefs, and Michelin-Starred chefs; becoming the youngest and first female chef on the RATIONAL USA Corporate Chef Team; and being chosen as one of 5 chefs from our Global Chef Team of over 550 to be memorialized and published in our 50th Years RATIONAL Anniversary Book, have all cultivated my passion for food and sharing that passion with others.

SKILLS:

General: Leadership, Project management, Research, Presentation skills, Resource management, Planning and scheduling, Data filing, Teamwork, Problem-solving, Adaptability, Critical thinking, Creativity

Marketing: Communication (email, newsletter, announcements), Editing (visual and written), Design (Adobe Acrobat, print design)

Technical: Microsoft Office Suite, OneNote, Outlook, Google, Salesforce

Education:

Johnson & Wales University

Bachelor of Science, *Culinary Nutrition*

Concentrations: *Product Development and Dietetics*

GPA: 3.55, Dean's List, Cum Laude

Research Chefs Association Evolution of Food Waste Competition winner

Advanced Standing Program

Providence, RI

Degree, 2018

2017

Summer, 2015

Cuyahoga Community College

Post-secondary program for dual high school credit

GPA: 3.0

Cleveland, OH

2014 – 2015

Kent State University

Post-secondary program for dual high school credit

GPA: 3.4

Kent, OH

2012 – 2013

WORK EXPERIENCE:

RATIONAL USA

Chicago, IL

Corporate Chef Administrator

January 2020 – Present

Manage the RATIONAL HQ Corporate Culinary training program including:

- RATIONAL USA HQ Culinary Experience Center – management of three training kitchens
- RATIONAL Certified Chef freelancer initiative – Onboarding, training, and ongoing communication and management program for 130+ freelance chefs across the country in addition to creating a website with Salesforce and internal learning management system integration
- Internal Culinary Training: Start-up and ongoing training for 120+ employees and business partners
- External Culinary Training: Creation of the RATIONAL Training App and YouTube assets and content, creation and editing of printed training materials, and cookbook design and editing of "The Art and Science of Finishing – A Guide for Banquet and Event Dining Experiences"
- Provide customer support including initial presentations, product testing and ideation, implementation of systems, and train-the-trainer programs for multi-unit operators

Awards:

- Maximum Customer Benefit Award honorable mention 2020 for creation of "DIY Application Training" and "RATIONAL Virtual University" courses utilized for internal and external training of the new combi-oven launch
- RATIONAL "Key Ingredient" Award Winner 2020 for the 'MORE Tour' Online Campaign for the launch of the iCombi Pro & iVario Pro
- RATIONAL USA 'Chef of the Year' 2021
- Maximum Customer Benefit Award honorable mention 2022 for the elevation of the corporate culinary training program and corporate event organization at RATIONAL USA HQ

- RATIONAL “Key Ingredient” Award winner 2022 for Can-do attitude and innovation
- RATIONAL USA NAFEM Show 2023 MVP Award – Chef Team
- Selected as one of 5 chefs across RATIONAL AG (Global) to be featured in the 50 Years RATIONAL Anniversary book and ‘5 chefs, 5 continents, 5 Cult Recipes’ campaign - The book contains a 2 page spread of my life story, inspiration, and my favorite cult recipe representing The United States of America

FREELANCE CHEF – VARIOUS LOCATIONS:

- The Country Club** **2018 – 2019**
Chestnut Hill, MA
- Executed large scale banquets for 450+ individuals alongside Certified Master Chef
- Feast & Fettle** Providence, RI
- Assisted in operation of a meal prep startup including execution of cook-chill procedures for packaged meals
- RATIONAL Certified Chef** Providence, RI
- Coordinated and conducted instructional trainings for end-users in addition to providing support to clients in the New England territory
- Private Chef for the Hostetter Estate** Nantucket, MA
- Managed all aspects of dining for a family of 6 adhering to all dietary restrictions and desires

- OURgrain** **Providence, RI**
- Co-Founder** **January 2018 – November 2019**
- Sustainable Consumer Packaged Goods start-up creating and selling high-fiber, high-protein flour and baking mixes made from spent beer grains
- Managed many aspects of the business including a successful Kickstarter campaign, logistics and production, website building and social media, community engagement and relationships
 - MassChallenge Silver winning business - U.S. Early Stage 3-month accelerator 2018 – Boston, MA
 - Social Enterprise Greenhouse accelerator 2018 – Providence, RI

- Chef Services Group** **Lincoln, RI**
- Research Chef Assistant** **January 2018 – January 2019**
- Assisted Senior Research Chef in the development of new restaurant concepts and the consultation of existing ones concerning menu development, costing, and new systems implementation
 - Developed gold standards for various CPG products and completed competitive analysis for clients

- Maria Peterson Catering** **Newport, RI**
- Private Chef** **June 2017-September 2019**
- Managed all aspects of dining and event hosting for a family of 4 plus their guests adhering to all requests and dietary restrictions

- Agern** **Manhattan, NYC**
- Internship** **May 2016 – September 2016**
- Internship at a fine-dining restaurant focused on Nordic Cuisine as part of MeyersUSA Hospitality Group founded by Claus Meyer
 - Worked under Chef Gunnar Karl Gíslason learning New Nordic Cuisine while utilizing local ingredients

- Dave’s Coffee** **Providence, RI**
- Baker** **August 2015 – May 2016**
- Baked and displayed all bakery items adhering to normal, gluten-free, or vegan diets

- Heirloom Restaurant** **Charlotte, NC**
- Stagiaire** **July 2015 – September 2015**
- Staged at a Farm-to-Table restaurant where nothing was sourced outside of the state of North Carolina
 - Studied Farm-to-Table techniques in preparation, cooking, and preserving
 - Executed 3 and 6 course tasting menus for diners and various private events

Hilton Garden Inn**Twinsburg, OH****Banquet Cook****2015**

- Executed large events of up to 500 attendees in the banquet kitchen

Flying Fig**Cleveland, OH****Line Cook****2014 – 2015**

- Prepared and worked all stations for dinner and brunch service including prep, garde-manger, sauté, grill, and fryer stations
- Utilized local ingredients to execute a seasonal menu

Cleveland Yacht Club**Rocky River, OH****Line Cook****2014**

- Prepared and executed all menu items for banquets, on-property restaurant, and snack bar during the summer and fall

Panera Bread**Twinsburg, OH****Team Member****2012 – 2014**

- Assisted in new store location opening
- Managed food prep, sanitation, and cooking for all stations including cashier/bakery, hot line, prep, dishes, and dining room

EVENT AND CONFERENCE EXPERIENCE:

- Volunteer experience at various events throughout the country
- Liaison between volunteers and team leads for components of conference operations including setup, breakdown, management and distribution of material, registration, parking enforcement, and operations
- Management of inventory including receiving, distributing, and preparation of ingredients
- Execute event meals for upwards of 1000+ attendees including breakfast, lunch, dinner, and late-night food
- StarChefs International Culinary Congress – Brooklyn, NY **October 2019**
- Fete De Boucheurs, Huron, OH **October 2019**
- Chefs Collaborative Annual BBQ, Exeter, RI **2017 – 2019**
- Roots Dallas, Dallas, TX **March 2019**
- Roots Conference Annual Symposium – Huron, OH **2014 – 2018**
- Dallas/South Beach/Newport Food & Wine – Various locations **2015 – 2019**

OTHER EXPERIENCE:**Hope's Harvest****Providence, RI****Associate****August 2019 – October 2019**

- Picked, packed, and distributed unused food from farms to local food banks and program partners

Farm Fresh RI**Providence, RI****Volunteer: Mobile Market Packline****October 2019 – December 2019**

- Compiled orders of local food items to be packed onto trucks and distributed to RI restaurants and foodservice operations

Culinary Vegetable Institute**Huron, OH****Freelance Chef****2014 – 2019**

Executed and worked events including the annual ROOTS Conference, teambuilding workshops, fundraising dinners, and public events

CERTIFICATIONS AND ASSOCIATIONS:

ServSafe Certificate, National restaurant Association

December 2018

Research Chefs Association, Member

October 2016 – Present

American Culinary federation, Member

October 2013 – Present