

Taylor Osborn
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RELEVANT EXPERIENCE:

General Manager, MV Treats LLC

Santa Fe, NM, February 2015 – present

- Leads team of 10 – 20
- Opened new business

Food Educator, Cooking With Kids

Santa Fe, NM, December 2013 – May 2016

- Teach children Pre-k -6th grade nutrition, healthy eating habits and cooking skills
- Coordinate with teachers, principals and SFPS staff to ensure lessons follow common core
- Coordinate regular lessons, special events and parent volunteers across multiple schools
- All aspects of scheduling, shopping, classroom management and reporting

Waiter, seasonal, Coyote Cantina

Santa Fe, April 2013 – present

Temp/Seasonal Cook, Walter Burke Catering

Santa Fe, NM, October – November 2012

- Baker, Prep work for Thanksgiving season

Pastry Cook, Coyote Café

Santa Fe, NM, April – October 2012

- Completed Le Cordon Bleu graduation requirements through Coyote internship
- Pastry station, plating, quick breads
- Mise-en-place and prep duties for pastry and line, including knife work and sauces
- Created specialty purees, infused syrups and liqueurs for bar
- Also staged with Chef Eric DiStefano from January to May 2011

Kitchen Assistant, Temp/as needed, Geronimo

Santa Fe, NM, 2011

- Assisted kitchen with production and delivery of fine cuisine for several large parties

EDUCATION

University of Oregon Full Stack Coding Bootcamp

2019 – 2020

- Certificate in Culinary Arts

Le Cordon Bleu, Austin TX

2010 – 2011

- Certificate in Culinary Arts

College of Santa Fe

2008 – 2010

- Pursued Bachelor's Degree in Photography
- Additional courses in graphic design, printmaking, and art history