

JEANNIE CHEN

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TELEVISION FOOD STYLING/PRODUCTION EXPERIENCE

Responsible for styling and creating optimal visual shots of ingredients used in recipes and finished dishes. As head stylist on set kitchen, have acted as lead coordinator among talent, back kitchen and production to ensure efficient and productive shoots. Additional responsibilities have included reviewing scripts and preparing the shoots according to recipes in the back kitchen. Also traveled for offsite shoots.

DWJ Television, Ridgewood, NJ January 2005
Food and prop stylist for satellite media tour for DWJ's client, PR firm representing various food councils with respect to revised USDA dietary recommendations.

True Entertainment Productions, New York, NY August 2003 – present
A head food stylist for *B. Smith with Style* show's food segments.

Follow Productions, New York, NY March – Sept 2004
Semi-Homemade Cooking with Sandra Lee and *Paula's Home Cooking* (with Paula Deen) shows.

Stonehouse Productions, South Norwalk, CT June 2003
Food 911 holiday show.

Television Food Network, New York, NY August 2002 – Present
Rachel Ray's 30 Minute Meals, *30 Minute Meals with Rachel Ray's Holiday Special*, *Sara's Secrets*, *Molto Mario*, *Family Circle*, *Emeril Live* and *How to Boil Water* shows, and *FoodBytes* series of commercials, CBS's *Living It Up! with Ali & Jack* food segment and satellite media tour with *Alton Brown*.

Freelance Production Assistant May – August 2002
Involved in scriptwriting for off-site show, *Michael Chiarello's Napa Casual Cooking*. Assisted Producer and production team in recipe research, show development and culinary knowledge for Chef Sara Moulton's show, *Sara's Secrets*.

PRINT FOOD STYLING EXPERIENCE

Responsible for cooking and styling recipes or ingredients in partnership with the art director and photographer to get the optimal shots for print.

Fine Cooking Magazine, Newton, CT June 2004 – present
In November 2004, December 2004 and January 2005 issues.

Television Food Network, New York, NY July – August 2003
Food Network Kitchen's Cookbook.

RECIPE DEVELOPMENT & TESTING EXPERIENCE

Develop recipes that have been published and used in magazines, cookbooks, websites and food package labels. Test recipes with detailed focus and precision for all media including print and television.

Unilever Bestfoods, Englewood Cliffs, NJ March 2003 – Present

James Peterson, Brooklyn, NY March – April 2004
James Peterson's forthcoming pastry cookbook.

Wine Spectator Magazine, New York, NY June 2003

Food & Wine Magazine, New York, NY August 2002 – August 2003
Food & Wine presents Best of the Best Cookbook for 2002. Recipes published with attribution in January 2003 (cited in Editor's Picks) and May 2003 issues, and in *Food & Wine Annual Cookbook 2003: An Entire Year of Recipes.*

Television Food Network, New York, NY May 2002 – Present
Food Network Kitchens Cookbook and *Food Network Kitchens Cookbook II*, *Emeril Live Barbeque Contests* and *Emeril's Tailgate Party Contest* specials.

CULINARY & OTHER EXPERIENCES

Catering February 2002 – Present
Worked with various private caterers in advance preparation and off-premise service of catered food for private cocktail parties, weddings and buffet dinners.

Buttercup Bake Shop, New York, NY March – May 2002
Cake Decorator/Production Manager
Bake shop's lead cake icer and decorator. As a production kitchen manager, responsible for delegating the production of special order and in-house baked goods. Also, jointly managed the retail/café front of house.

Fashion Industry (various), New York, NY 1993 – 2001
Various Positions
Held a range of positions of increasing responsibility in the fashion design industry, with companies such as *Calvin Klein*, *Old Navy*, *Liz Claiborne*, *Phillips-Van Heusen* and *Gap*. Positions included design, illustration and production. Responsibilities included production scheduling, materials purchasing, managing contractor relationships, budgeting/costing, trend research and merchandising. Required frequent domestic and international travel.

EDUCATION

Institute of Culinary Education (formerly Peter Kump's N.Y. Cooking School), New York
Certificate, Career Culinary Arts Program, Feb. 2002
Intensive, hands on 610-hour program in classic culinary arts.

Other Coursework

Institute of Culinary Education:

Wine Essentials: A Varietal Approach, Pairing Wine & Cheese, Techniques of Cake Baking II,
Techniques of Cake Decorating I & II, How to be a food writer with Marge Perry
Introduction to Food Styling (New School for Social Research)

Parsons School of Design, New York

Bachelor of Fine Arts, May 1994; Major: Fashion Design
Award: Gap/Banana Republic Design Scholarship, 1993

CULINARY AFFILIATIONS/VOLUNTEER WORK

Member, International Association of Culinary Professionals (IACP)

Member, New York Women's Culinary Alliance (NYWCA)

Food Tour Guide

Hosted occasional Chinatown Grocery Shopping tours in Manhattan Chinatown for the French Culinary Institute. Volunteered and hosted food tours in ethnic neighborhoods of New York tri-borough area for culinary peers.

Cooking with Kids, N.Y. Women's Culinary Alliance & New York Cares, New York, NY

Volunteered monthly to cook with groups of underprivileged children.

SPECIAL SKILLS/LANGUAGES

Trained sketch artist/painter and illustrator.

Cake decorator.

Proficient with Microsoft Office applications.

Fluent in Mandarin Chinese.

References available upon request