

FOOD & HOSPITALITY

- The Meat Hook, NYC- Butcher** April '24 - present
- Breaks down whole animals (lamb, beef, pig, poultry) to retail cuts
 - Grinding meats for case, making sausage and other prepared foods (ex. roast beef)
 - Assists customers at register and case
 - Takes monthly inventory
 - Stock/prep seasonal produce & cheese offerings
 - Follows HACCP plan to maintain food safety for vacuum sealed, frozen, processed products
- Hudson & Charles, NYC- Butcher's Apprentice** Aug' 23-March '24
- Breaks down whole poultry (chicken, duck, turkey) and pig sides to retail cuts
 - Executes recipes for prepared foods
- Freelance - Chef** March '22-present
- Creating NYC pop-up events, designing, leading and executing on menu, par counts, service flow
 - Experience with private events r
 - Former venues incl:
- Blue Hill at Stone Barns, Tarrytown, NY - Special Programs Coordinator** May '20-Jun '22
- Assists with operations and programming for Chef in Residence program
 - Assist executive head chef Dan Barber with research, social media, external engagement and presentations
- Wildair, NYC - Line Cook** June '21-Oct '21
- Preps, cooks, and plates dishes including raw shellfish, cooked proteins, various cold and hot appetizers
- Goosefeather, Tarrytown, NY - Line Cook** June '20-June '21
- Preps and cooks dishes to order including salads, desserts, proteins, carved duck, hot appetizers and entrees
- Tarry Lodge, New Haven, CT - Prep Cook** Sep '19-Mar '20
- Assisted chef with food preparation for service; basic meat and fish butchery, pastry and bread baking
- Junzi Kitchen, NYC - Culinary Apprentice** Jun '19-Aug '19
- Assisted with R&D development for fall menu and crew member training materials in test kitchen
- Chipotle, Lakeland/Tallahassee/New Haven- Crew** Aug '15- Nov '17
- Worked on service line and cash register to provide positive customer experience, opening and closing shifts

EDUCATION

- Yale University - Political Science (Food & Environment) B.A. w. distinction / Ethnicity, Race & Migration B.A. Class of 2020**
- Coursework and theses in restaurant politics, urban studies, sustainability, food systems, agriculture
 - Burleson Public Interest Network Fellow, Yale South Asian Studies Grant, Schwartz Education Fellow, Tsai Arts & Media Award, Daniel Siegel Research Grant (2x), Yale Sustainable Food Program Melon Forum

SELECT ACTIVITIES

- Mutual Aid, New York City - Volunteer** Sept '20-present
- Lead founder/organizer for a 200+ member mutual aid circle raising ~\$4k/month
 - Volunteer at Sunnyside-Woodside Mutual Aid food distribution
 - Admin for Gratis Grove, Woodside, Queens-based free community fridge
- Yale International Relations Association, New Haven - Project Director** Aug '16-Jan '20
- Moderated and judged debate on topics of international relations
 - Successfully executed grant-writing, research, and presentation on:
 - Environmental action and protest in Santiago, Chile (community teach-in, 2019-2020)
 - Sustainable fisheries in Lima, Peru (education curriculum, 2019)
 - Climate change and environmental justice in Sri Lanka & the Maldives ([documentary](#), 2017-2018)
- Yale Hunger and Homelessness Action Project, New Haven - Co-President** Jan '17-May '19
- Led board meetings and supervised largest Yale blanket service organization of 250+ volunteers
 - Supported community initiatives and hosted special speaker and community-teach-in events
- Instituto Libertad, Santiago - Research Intern** Apr '18-Jun '18
- composed policy memos for the Chilean national congress-affiliated think tank, in Spanish
- Restaurant Rescue Project, New Haven - Founder/ Director** Jan '17- Sep '18
- Established partnerships with local restaurants to eliminate food waste
 - Co-led 60+ volunteers in daily runs, reaching 7500+ pounds of donations
 - Designed and directed implementation of cooking courses for low-income youth

RELEVANT SKILLS: English (Native), Mandarin Chinese (Native), Spanish (High Professional Fluency); French (B2); knife skills; works clean and highly organized