

**Karoline G. Boehm-Goodnick** [www.karolineskitchen.com](http://www.karolineskitchen.com) [kgboehm@yahoo.com](mailto:kgboehm@yahoo.com)  
San Francisco, CA 94110

**WRITING:**

***The Boston Globe & The New Boston Globe Cookbook*** (11/06-Present)

Freelance Food Writer, Stylist, and Photographer

- Develop and test recipes for home cooks in *Seasons*, *On a Budget*, and *Sunday Suppers* columns
- Write feature and food travel articles
- Also published in: *Edible Boston*, *Relish*, *Girls Guide to the Galaxy*, *Foodista: Best of Food Blogs*, *Sommelier Journal*

**HOSPITALITY:**

**Mission Pie**, San Francisco, CA (06/10- Present)

General Manager

- Mentor and guide FOH team of at-risk youth interns and employees
- Assist with daily pie production, recipe development, and systems for greater consistency
- Administrative duties include accounting and bill pay, ordering, and human resources management
- Staff development includes farm tours, tastings & trainings

**Sellers Markets**, San Francisco, CA (06/09-06/10)

Assistant Pastry Chef

- Produced sourdough sandwich loaves, hoagies, and breakfast pastries for all 3 locations

**Flour Bakery & Café**, Boston, MA (11/06-02/09)

Pastry Chef

- Oversaw flagship location production of artisanal bakery grossing \$1 million per year
- Supervised and trained a team of six bakers
- Maintained high quality levels of more than 50 menu items and 30 holiday specialties

**Excelsior**, Boston, MA (09/05-06/07)

Private Dining Coordinator & Wine Manager

- Booked and executed private events from 5 to 250 guests
- Managed \$500,000 wine inventory

**ADDITIONAL TRAINING:**

- Franco- Italian pastries at **No. 9 Park** in Boston, MA
- Viennese pastries at **Julius Meinel Kaffehaus** in Chicago, IL
- Nouvelle French /Spanish fish & vegetable preparations at **Ambria** in Chicago, IL

**TEACHING:**

**Celsius & Beyond**, San Francisco, CA (06/10-12/10)

'Top Chef' Teacher's Assistant (Part-time)

- Demonstrate the science of bread making to children in grades 1-8

**Society of St. Vincent de Paul**, Oakland, CA 06/11

Volunteer baking instructor for **Kitchen of Champions**

- Help homeless & disadvantaged adults obtain training & employment in the foodservice industry

**EDUCATION:**

**BOSTON UNIVERSITY**

**M.L.A. in Gastronomy, 2010**

- Thesis: **Malbec & the Argentine Export Industry** – Recipient of **Julia Child Scholarship**
- Cheese Certificate Program & Elizabeth Bishop Wine Series

**COOKING AND HOSPITALITY INSTITUTE OF CHICAGO**, Le Cordon Bleu Program

**A.A.S. in Culinary Arts, 2003**

- Savory & pastry internship at **Le Titi de Paris**, Arlington Heights, IL

**UNIVERSITY OF ILLINOIS, URBANA-CHAMPAIGN**

**B.A. in Spanish & Political Science, 2001**

- Study abroad: Austria, Brazil, Cuba, Italy, & Spain

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**CERTIFICATIONS:**

- **ServSafe & Certified Specialist of Wine – Society of Wine Educators**