

JODIE KLEEMAN

jodie@flavorsofthetable.com · Berkeley, California

PERSONAL CHEF & CATERING EXPERIENCE

EXECUTIVE CHEF, FLAVORS OF THE TABLE; BERKELEY, CA - 2005 - PRESENT
Personal and private chef preparing healthy, gourmet menus and meals for private families the Bay Area. www.flavorsofthetable.com

CHEF & FOUNDER, CLANDESTINO SUPPER CLUB; BERKELEY, CA - 2015-PRESENT
Producing and cooking for my pop-up cafe & theater featuring organic 5 course meals with live entertainment. www.clandestinosupperclub.com

SOUS CHEF, CULINARY MAGIC; SAN FRANCISCO, CA – 2008-PRESENT
Assisting Executive Chef Carin McKay in preparing menus and executing meals for large & small scale events, retreats & private parties throughout northern & southern California

SOUS CHEF/LINE COOK, TIM WEISS CATERING; SEBASTAPOL, CA – 2008-PRESENT
Assisting Executive Chef Tim Weiss in preparing & executing meals for large scale retreats at the Joshua Tree Retreat Center, Joshua Tree, CA.

SOUS CHEF, GABRIELLA TAYLOR CATERING; LOS ANGELES, CA – 2007-2012
Sous Chef to Chef Gabriella Taylor for large scale retreats at the Joshua Tree Retreat Center, Joshua Tree, CA.

LINE COOK, SRI CUISINE; BERKELEY, CA – 2007
Assisting and organizing menus and shopping with Executive Chefs Patrick Bremser & Jana Kilgore for small yoga retreats around the Bay Area.

LINE COOK, A FORK FULL OF EARTH ORGANIC CATERING; FAIRFAX, CA, 2006
Assisting Chef Angela Karegeannes in preparing and executing meals for large scale weddings and retreats.

PERSONAL CHEF, KATHY CUMMINS; SANTA CRUZ, CA 2005
Prepared menus for private parties and families under the direction of Bauman College Culinary Arts teacher & Chef.

RESTAURANT & CORPORATE EXPERIENCE

LINE COOK, JUICERO; SAN FRANCISCO, CA 2015-2016

LINE COOK, GREENS RESTAURANT; SAN FRANCISCO, CA 2009

LINE COOK, CAFE GRATITUDE; BERKELEY, CA 2007-2009

LINE COOK, CAFE LaVIE; SANTA CRUZ, CA 2005-2006

SOUS CHEF, HEARTWOOD INSTITUTE; 2003-2005

SOUS CHEF/BAKER, ALL NATURAL MARKET; ARDMORE, PA 1999-2000, 2002-2003

EDUCATION

VEDIKA GLOBAL · CLASSICAL AYURVEDIC NUTRITION & COOKING; 2012

BAUMAN COLLEGE · CULINARY ARTS & HOLISTIC NUTRITION; 2005

UNIVERSITY OF VERMONT · ENVIRONMENTAL STUDIES; 2000-2003

SKILLS

I create nutritiously gourmet menus always with diet and sustainability in mind. With my education in nutrition, I make it possible for people to bridge our worlds exotic flavors while staying in the comfort of any diet restrictions they may have. I primarily cook gourmet vegetarian cuisine, adding in meat, fish & poultry as requested.

REFERENCES

Available upon request
email Jodie at: jodie@flavorsofthetable.com