



# Ryan Nicholson

## SUMMARY

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For most of my adult life I've worked in the food industry so my knowledge of food products and restaurants is extensive. I have attended culinary school and worked in professional kitchens around the country. For nearly 5 years, I've been working as a personal chef and brand ambassador, in hosting classes and demos for food. I have no fear of interacting with people and can keep a fluid conversation while showcasing a high quality product.

## EXPERIENCE

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### Culinary Instructor Sur La Table

- Responsible for hosting cooking class demos to individuals and couples based on various themes and cooking menus.
- Preparing food, setting up and clearing before and after classes to ensure a fun cooking experience for everyone.
- Showcasing retail products and cooking utensils that are on sale in the retail area as well as pushing items used in the cooking class.

### Brand Ambassador Organic Valley

- Traveling the state to promote Organic Valley's 100% Grass Fed Non-Homogenized Milk.
- Interfacing with customers and giving them an overall positive and informed experience with Organic Valley's new line of milk products.
- Helping set up every day at each location and being proactive with my assistance throughout, allowed the events to kick-off without a hitch and to seamlessly flow through the day.

### Personal Chef Boulder, CO

- Planning meals for 2-8 people and executing those meal plans in the home of the client.
- Quick to adjust menus and meal planning for customer dietary needs and requests.
- Always clean and punctual and made sure to leave the client's kitchen cleaner than when I arrived.

### Personal Chef Tyler, TX

- Learning about southern and Cajun cuisine and was able to embrace other styles of cooking.
- Taught many small, informal classes and demos about foods as well as an entire dish.
- Had to work within the confines of a small space while still producing a high quality product.

## EDUCATION

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**Degree in Culinary in Arts and Chef Training**

**2009-2010**

**Le Cordon Bleu College of Culinary Arts - Seattle, Washington**

## Contact

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## Certifications

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- Food & Wine Pairing (from Cedar Rivers Vineyard in Washington State).
- Food Handler's License (valid through March 2019).
- Menu Development
- Food Safety
- Culinary Instructor