



PROFESSIONAL SKILLS

Private estate, restaurant, hotel, banquet, catering, culinary tourism and event operations

- Principal, family, guest and pet care
- Elder and hospice care
- Emergency management
- All staffing responsibilities
- Vendor management
- Cost control, budgeting, sourcing and purchasing
- Menu and recipe development
- Event and entertainment management
- Fine art care
- Cooking and table service
- Inventory, recipe, sales and scheduling software systems
- Food safety and sanitation
- Commercial kitchen design and layout
- Restaurant start-up

LEADERSHIP QUALITIES

- Dynamic service-oriented teacher, collaborator and leader
- Direct and clear communicator, both verbal and written
- Decisive, inquisitive, creative thinker and problem solver
- Team builder: create and sustain loyalty through developing relationships and empowering subordinates
- Myers-Briggs personality ENFP

CUISINE

- Creative, handcrafted meals from locally sourced and seasonal products, for casual or formal service
- Broad-based knowledge and understanding of world cuisines and pairings, with a focus on American, French, vegan/vegetarian, special diets with special attention paid to client needs and preferences

EDUCATION

Starkey International Institute, Denver, CO

Certified House Manager

2008

Culinary Institute of America, Hyde Park, NY

AOS in Culinary Arts, with Honors

1994

PRIVATE SERVICE/HOUSE MANAGEMENT EXPERIENCE

Private Chef and House Manager - Julian and Elizabeth Eisenstein, Washington, DC

2015–present, 2003–2007

Service to distinguished couple in a relaxed but formal setting, providing elder, hospice, family and guest care, entertaining and special diet needs. Supervised home health care workers, doctors, physical therapist, massage therapist and vendors. Maintained principals' calendar. After their passing, documented and managed complex logistics of dispersal of possessions to family in locations across the country, as well as academic papers to Vassar College, fine art to Christie's for auction, and additional fine art to storage facility. Installed smart security system. Oversaw remodel of home for market sale. Oversaw creation of memorial website for Mr. Eisenstein and his own paintings. Designed calendar of his art for their joint memorial service.

Private Chef and House Manager - Kenneth Feld and family, Potomac, MD

1999–2001

Provided service to *Forbes* 400-list owner of Feld Entertainment, parent company of Ringling Brothers and Barnum and Bailey Circus, and family of five. Provided family, guest and pet care, chauffeuring and entertaining. Supervised construction. Negotiated and contracted with outside vendors.

COMMERCIAL MANAGEMENT EXPERIENCE

Executive Chef - Meridian Pint, Washington, DC

Contemporary American Craft Beer Restaurant

2010–2014

Opened successful 200-seat restaurant with \$1.8 million in food sales and \$4.5 million in total sales. Maintained a 28–32 percent food cost and a 20–24 percent kitchen labor cost, with progressive growth. Developed all menus, recipes, pricing and techniques. Hired, trained and supervised BOH staff of twenty. Trained all FOH staff to understand our cuisine and methods used in preparation. Built relationships with local farms and producers as well as corporate vendors. Developed strong sanitation program including commercial composting. Implemented Cheftech software to assist with inventories, recipes and food cost. Used Focus POS system to project food sales, staffing needs and labor cost. Planned, implemented and publicized special, promotional and charitable events. Received ongoing positive support and reviews from the *Washington Post* Going Out Guide.

Executive Chef, etc. - Pinewoods Camp, Inc., Plymouth, MA

Seasonal Arts Educational Retreat

2006–2007, 1988–1992, 1984–1985

Volunteered on grounds and kitchen crews as a teenager during the 1984–1985 seasons. Cooked, trained, and then ran the kitchen during the 1988–1992 seasons. Returned in the 2006–2007 seasons to first volunteer and then again to train a new generation of cooks. Developed all menus, recipes and methods. Managed a kitchen staff of 15 including volunteers. Served three meals a day to 160 adults and families. Received a positive review from the *Boston Globe* Sunday Travel Section. Featured chef in the commemorative book *Twenty Tables of Eight* (2012). Currently serve on the Board of Directors.

Executive Sous Chef - The Jefferson, Washington, DC

Small Luxury Hotels of the World Member

1998–1999

Responsible for development, implementation and synchronization of all menus: breakfast, brunch, lunch, dinner, daily specials, bar, 24-hour room service, high tea and banquets. Worked all services as necessary. Supervised and trained BOH staff. Trained FOH staff to understand our cuisine and methods used in preparation. Received positive review in the *Washington Times*.

LUXURY PROPERTY LINE COOK EXPERIENCE

Tournant - Palena, Washington, DC	Top-rated French-Italian Restaurant	2002
Worked all stations in premier James Beard Award-winning chef-owned restaurant.		
Entremetier - La Grenouille, New York, NY	New York Times Three Star French Restaurant	1995-1997
Received three stars from the <i>New York Times</i> during my tenure. Photo of my plate presentation appeared in the culinary magazine <i>Gourmet</i> .		
Breakfast Chef/Expeditor - Wheatleigh, Lenox, MA	Small Luxury Hotels of the World Member	1994
Tournant - Old Drovers Inn, Dover Plains, NY	Relais & Châteaux Member	1993

STAGIAIRE EXPERIENCE

Brief internships at the following fine dining restaurants:	1995-1997
<ul style="list-style-type: none">• Restaurant Daniel, New York, NY• La Table du Marché, St. Tropez, France• L'Auberge de Noves, Noves, France	<ul style="list-style-type: none">• Chanterelle, New York, NY• Les Célébrités, New York, NY• Inn at Little Washington, Washington, VA

ADDITIONAL PROFESSIONAL EXPERIENCE

- Consulting
- Contract catering chef
- Culinary tourism in France and Italy
- Catering as "David Shewmaker - Chef"
- Embassy waiter
- Construction

NONPROFIT BOARD SERVICE

Country Dance & Song Society, Easthampton, MA	100-year-old Arts Service & Education Organization	2015-present
Chair of Fund Development and PCI Relationship Committees, serve on Executive and Executive Director Search Committees. CDSS supports English and North American traditional dance, song and music, with a \$1.5 million annual operations budget. Membership includes 300 affiliate organizations and 3000 individuals internationally. Supported by memberships, donations, products and educational resources.		
Pinewoods Camp, Inc., Plymouth, MA	100-year-old Arts Educational Retreat Facility	2015-present
Serve on Personnel, Executive Director Search and Centennial Committees. PCI is a wooded 25-acre facility between Round Pond and Long Pond with 100 buildings. Operating from June until Labor Day, PCI supports traditional dance and music education through programming provided by four historic user organizations. Yearly operating budget of \$530,000, with funding derived from fees and donations.		
Folklore Society of Greater Washington	DC-based 50-year-old Folk Arts Organization	2004-2008
Served terms as both Dance Chair and Vice-President. Produced weekly dances with 150-300 attendees. Booked bands, instructors, sound technicians and volunteers. Wrote RFPs for events. FSGW publishes a monthly newsletter and produces more than 200 participatory dance, song and music events, as well as concerts and festivals, a year. Managed an annual dance budget of \$120,000. Organization has over 2000 members and an annual budget of \$300,000.		

VOLUNTEER CULINARY WORK

Charitable events and volunteer opportunities which utilized culinary, management and teaching skills

- Miriam's Kitchen
- BrainFood
- Columbia Heights Community Market Place
- Common Good City Farm
- Country Dance and Song Society
- DC Arts Center
- Food and Friends
- National Zoo
- Pinewoods Camp, Inc.
- Country Dance Society, Boston Centre

TRADITIONAL FOLK MUSIC, DANCE AND CRAFT EVENTS

Lifetime participation as a volunteer and performer for a variety of festivals

- Chesapeake Dance Weekend
- Golden Festival
- Washington Folk Festival
- New England Folk Festival
- Marlboro Morris Ale
- Indiana Dunes National Park Folk Festival
- Frontier Folk Life Festival
- Dance St. Louis
- New York Sword Ale
- FSGW Mini-Fest
- Takoma Park Folk Festival
- Washington Revels
- Midwest Morris Ale
- University of Chicago Folk Festival
- Kimmswick Dance Weekend
- Fox Hollow Folk Festival

INTERESTS & ACTIVITIES

Founder: Cutting Edge Sword Dancers, Washington, DC Featured performance group in the Washington Revels
Member: Marlboro Morris Men, Amherst, MA Hosts of the Marlboro Morris Ale, featured in the May 1981 *Smithsonian Magazine*
Member: Bouwerie Boys Morris, New York, NY
Founding Member: Capering Roisters Morris, St. Louis, MO
Musician: Percussion and English Concertina
Performance Folk Dance and Social Dance: English Ritual dance: Morris and Sword. Partner dance: Swing, Cajun, Zydeco, Blues, Waltz, Polka, Scandinavian, Hungarian and Latin. Set and Line dance: Contra, Square, English, Scottish Country, Irish and Balkan. Percussive Step Dance.
Founding Member and DJ: KDHX 88.1 Community Radio, St. Louis, MO
Sound Tech: Childgrove Country Dancers, Friday Night Dancers, FSGW Sunday Night Dance, Waltz Time, Dancing by the Bayou