

Katelyn Comerford

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Education

DREXEL UNIVERSITY

Major: Bachelor of Science in Culinary Arts and Science
Minor: Photography

PHILADELPHIA, PA

June 2020
GPA: 3.65

Relevant Coursework

Culinary Fundamentals	Foundations of Professional Baking	Food and Senses
Micro Food Safety and Sanitation	Nutritional Chemistry	Organic Chemistry I, II
Food Microbiology	Food Chemistry	Product Development

Experience

SEASONAL BAKERY ASSISTANT | BOVELLA'S PASTRY SHOPPE | OCTOBER 2020 – JANUARY 2021

- Executed mixes with existing bakery recipes as specified
- Cut, shaped, and decorated cookies and pastries to standards set by management
- Followed all sanitary regulations while maintaining a clean, tidy workspace

VIRTUAL ALTERNATIVE MEAT RESEARCH ASSISTANT | DR. GORDON CHIU | JUNE 2020 - PRESENT

- Prepare market research reports for current trends in alternative meat
- Compile data reports on potential ingredients and processes

RECIPE AND PRODUCT DEVELOPER | DREXEL FOOD LAB | SEPTEMBER 2017 – JUNE 2020

- Formulated sweet and savory recipes and products for 15 organizations
- Developed 25+ recipes for Cook for your Life, 4 of which have been published online to date
- Collaborated with other students and company employees for desired reformulations

MENU MANAGEMENT COORDINATOR | SWARTHMORE COLLEGE | APRIL 2019 – SEPTEMBER 2019

- Collected 1000+ vendor item data to onboard CBORD Fusion, and contacted vendors to receive missing data
- Cataloged and formatted 200+ menu item recipes to be standardized by sous chef
- Composed step-by-step training documents for other staff members based on CBORD training sessions attended
- Executed creation of content, photos, and captions for the launch of Dining's first Instagram
- Created marketing materials for newly renovated café and assisted on bringing it back online

LAB ASSISTANT | MONELL CHEMICAL SENSES CENTER | JULY 2018 - SEPTEMBER 2018

- Assembled research on sensory perception of oleocanthal in olive oil, and interactions with proteins
- Introduced recipes used as delivery mechanism for 10 different oils and protein combinations being evaluated
- Prepared 20 samples, weekly for sensory evaluation sessions

GRANOLA PRODUCER | GET REAL, GET RAW | MARCH 2018 – DECEMBER 2018

- Developed Standard Operating Procedures for granola production
- Produced 50 lb. batches of granola and modify recipe to obtain desired texture
- Packaged granola in 1 lb. bags for retail sales

Skills

ServSafe certified 2016
Knife Skills, Pastry Preparation, Culinary Math
Microsoft Office Suite
Adobe Acrobat Photoshop, Bridge, InDesign

Activities

Eta Sigma Delta International Hospitality Management Honor Society
Philly Chef Conference Volunteer
Drexel Center for Food and Hospitality Management Open House Volunteer