

# Chef Terri Dien, Cooking Instructor

[terri.dien@gmail.com](mailto:terri.dien@gmail.com)

[www.ChefTerriDien.com](http://www.ChefTerriDien.com)

LinkedIn: <http://www.linkedin.com/pub/terri-dien/1/954/9>

Twitter: @chefterridien

Facebook: Dearmartinicooking

Blog: [dearmartini.wordpress.com](http://dearmartini.wordpress.com) and [chefterridien.wordpress.com](http://chefterridien.wordpress.com)

## Summary of Qualifications

- Culinary range: fully trained chef in hot kitchen foods as well as baking and pastry arts.
- Culinary Arts and Hospitalities Management Degree earned from City College of San Francisco
- Chef Instructor, Pastry Chef, Recipe Writer and Recipe Development
- Sample Class Titles: Light and Healthy Cooking, Budget-Friendly Meals, Meals in Minutes, Baking Basics – all taught for the perspective of home cooks.
- Nutrition Assistant certificate earned from City College of San Francisco
- Utilizing interactive mobile technology in class with iPads and technique videos
- Strong communication skills – both verbal and written.
- Professional demeanor – exhibits the highest standard of professionalism
- Excellent time management skills -- highly organized, resourceful and flexible.
- Best qualities: cheerful attitude and friendly nature.

## Education

City College of San Francisco

*Culinary Arts and Hospitality Studies, Associate of Arts*

Culinary Arts Program, Food Service Management Program, Awards of Achievement.

*Nutrition Assistant Program, Certification*

Food Safety Certification, expires October 2018

San Francisco State University

*Political Science, Bachelor of Arts*

Minor degrees in Journalism and Human Physiology

## Professional Teaching Experience

### 2006 – Present: Chef Instructor, Department of Recreation and Parks, South San Francisco, CA

- Chef instructor for recreational cooking classes for all formats: kids, teens and adults
- Hands-on classes focus on use of whole foods, making small changes for biggest health impact
- Teen Cooking Camp (week-long day camp) teaching basic skills and appreciation for healthier choices

### 2005 – 2010: Senior Chef Instructor, Draeger's Cooking Schools, San Mateo, Menlo Park and Blackhawk, CA

- Chef instructor for avocational cooking classes for all formats: kids, teens and adults
- Demonstration classes focus on full menu preparation, advanced pastry skills and movie nights
- Hands-on classes focus on knife skills, basic techniques, pasta-making, cake decorating, bread baking, canning and preserves, soups, sauces, meats, Asian cooking, etc.

### 2005 – Present: Private Class Instruction, Bay Area-wide

- Chef Instructor for private class parties in homes, seminar meetings, Senior Centers
- Hands-on classes focus on specific client requests such as Grocery Bag Challenge, Healthy and Fit Dim Sum, Sushi, Cupcakes, Pizza, Pre-natal, Baby Food, Jams and Preserves and Frozen Treats