

KIRSTEN GUM

Venice, CA 90293 • (310) 729-0968 • Kirsten@experienceraw.com

CULINARY EXPERIENCE

EXPERIENCE RAW LOS ANGELES, CA
Owner and Chef *2010 - present*

- Creator of the California-based, multi-service raw/vegan food business that educates clients on the benefits of living, plant-based foods
- Services include personal chef services, cooking classes, international retreats under the Raw Trips umbrella, catering and personal chef services, menu creation and restaurant consultation
- *Upcoming:* Lead chef during a retreat at Epic Eden Hot Springs where Experience Raw will nurture and nourish 100 guests, authors, and visionaries, such as David Wolfe and David Wilcox (Oct. 2012)
- *Upcoming:* Lead chef during David Wolfe's Hawaii New Year's Adventure, where Experience Raw will serve 60 guests plus staff during this 7-day, high-consciousness celebration (Dec. 2012)

THE GOURMANDISE SCHOOL OF SWEETS & SAVORIES SANTA MONICA, CA
Raw Food/Vegan Instructor *2011 - present*

- Teaching conscious-cuisine classes, educating students on the benefits of raw foods, introducing them to new skills, ingredients and specialized equipment
- "Raw Dinner" theme classes have been among the school's most popular
- "Follow that Chef" intro to shopping the Santa Monica Farmer's Market & live demo

LONGEVITY CONFERENCE NOW 2012 COSTA MESA, CA
Lead Chef *May 2012*

- Provided nutritious lunches and dinners for guests, speakers and a staff of 40, including high-profile longevity experts Dr. Judith Orloff, Reverend Michael Bernard Beckwith, Carol Alt, Dragon Herbs owner Ron Teeguarden, Dr. Robert Marshall and author/health lecturer David Wolfe

DAVID WOLFE PERU ADVENTURE RETREATS CUSCO, PERU
Lead Chef *March 2012*

- Provided raw/vegan cuisine for 40 guests at two back-to-back retreats
- Designed menus using fresh local ingredients highlighting traditional dishes with my own raw/vegan twist
- Created daily to-go raw lunches for guests and staff as they explored sacred sites; managed all food ordering and kitchen staff in Spanish

WOMEN'S WELLNESS CONFERENCE COSTA MESA, CA
Lead Chef *February 2012*

- Provided raw/vegan lunches and dinners for guest speakers and staff during the first-ever conference focusing on women's holistic health and longevity

EPIC EDEN RETREAT THATCHER, CA
Lead Chef *October/May 2011*

- Provided raw/vegan creations for 100 of the top leaders in alternative & holistic healing, including 3 daily meals, snacks, hydrating drinks and creative raw desserts

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EXTRAVAGANZA FOR THE SENSES HOLLYWOOD, CA
Featured Chef July 2011

- Created and served 1,000 samples of my own spicy raw Pad Thai as the FIJI Water spokesperson at an exclusive annual fundraiser
- Provided guests with gluten-free, dairy-free, naturally sweetened organic nourishment

RAW FOOD WORLD CONFERENCE VILCABAMBA, ECUADOR
Guest Chef May 2011

- Organized, developed and created colorful raw dishes for the opening reception of well-known raw food authors Matt Monarch & Angela Stokes

MADRE TIERRA HOTEL & RESORT VILCABAMBA, ECUADOR
Guest Chef May 2011

- Designed and created daily raw menu items for the resort's restaurant during the two-week Raw Food World Conference
- Ordered all ingredients and trained staff in raw food preparation in Spanish

SMARTY PEOPLE ASSOCIATION SANTA MONICA, CA
Featured Chef March 2011

- Provided raw appetizers & desserts for professional meetings to showcase organic, naturally sweetened dishes and the benefits of conscious cuisine

EDUCATION

LIVING LIGHT CULINARY ARTS INSTITUTE FORT BRAGG, CA
Certified raw/vegan chef and live food instructor

UNIVERSITY OF WASHINGTON SEATTLE, WA
BA, Communications & Political Science

COMMUNITY INVOLVEMENT & AFFILIATIONS

GUEST CULINARY INSTRUCTOR, ST. JOSEPH CENTER CULINARY PROGRAM
Teach raw/vegan education for under employed individuals trying to get back on their feet. Give them new skills for food industry employment

SKILLS & EXPERTISE

- Former television newscaster and host with two decades of experience in speaking and presenting to live audiences as well as on camera
- Specializing in holistic healing ingredients, natural preparations, dehydrating, recipe development, menu creation and event catering
- Proficient in Spanish & well versed in international catering

AWARDS & RECOGNITION

- *Graduate Success Story*, Living Light Culinary Art Institute (2009-2012)
- *Returning Guest Chef*, Living Light Culinary Art Institute (2009-2012)

Resumes specific to television and news reporting available upon request