









# Gabrielle Kennedy

## MISSION-DRIVEN CHEF & EDUCATOR

A dynamic and passionate chef and culinary educator with a variety of high-level expertise. Strong knowledge of intuitive cooking and preparing/scaling large-volume recipes. Educated at the world's only accredited health-supportive culinary school including holistic nutrition and natural food preparation. Notably published in various publications with strong humanitarian interest in the nonprofit sector and food advocacy.

### Contact

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-  [eatwelltravelwide](https://www.instagram.com/eatwelltravelwide)

### Training Profile

Natural Gourmet Institute for Health and Culinary Arts  
2013

#### Certificates:

- Food Protection Certificate, 2012 - Current
- ServSafe Workplace, 2018 - Current

### Other Notable Experiences

**Mercy Ship, Cameroon**  
[mercyships.org](http://mercyships.org)  
Volunteer Chef, 2018

**Food Bank for New York City**  
Food Prep. Volunteer, 2016 - 2018

**The James Beard Foundation**  
Volunteer Chef, 2012 - 2013

### Core Qualifications

- Health-Supportive Cooking
- Vendor/Client Relations
- Catering & Tailored Shopping
- Strategic Planning
- Holistic Nutrition
- Bilingual
- Culinary Education
- Food Advocacy
- Public Relations
- Customer Service
- Branding/Social Media Management

### Work Experience

#### CAPE WELLNESS COLLABORATIVE/WELLNESS EATS CULINARY DIRECTOR & FOUNDER

Cape Cod | [capewellness.org/wellnesseats](http://capewellness.org/wellnesseats) | 2018 - Present

- Created Wellness Eats, a meal delivery program and the nutrition segment of Cape Wellness Collaborative's program for residents undergoing active cancer treatment.
- Prepare highly customized recipes catered to dietary restrictions and preferences.
- Lead team in cooking and delivering meals weekly.
- Collaborate with various Cape Cod partners/sponsors.

#### FREELANCE | NATURAL FOODS CHEF

NYC/Cape Cod | [gabriellekennedy.com](http://gabriellekennedy.com) | 2013 - Present

- Offer service as Private Chef, Travel Chef, Small Party Caterer, Freelance Prep & Party Chef, and Specialty Diet Expert.
- Provide menu planning, shopping and in-home preparation of meals using whole foods and fresh ingredients.
- Experience with specialty diets for any restrictive diet including gluten free, vegetarian, vegan, low-sugar, macrobiotic, diabetic, low fat and soy-free.

#### FIRST DESCENTS | LEAD CHEF, SEASONAL

National | [firstdescents.org](http://firstdescents.org) | 2014 - Present

- Lead the end-to-end culinary experience, planning menus, shopping for ingredients and cooking three healthy meals a day.
- Serve as seasonal chef for adventure vacation catering to young adult cancer fighters and survivors.

#### FANCY GIRL TABLE | NATURAL FOODS CHEF

Greater NYC | [fgtable.com](http://fgtable.com) | 2013 - 2020

- Created, prepared and presented wedding tastings/menus.
- Proficient in vegan, vegetarian and animal protein preparation.
- Assisted team in development of new items for menu.
- Executed on-site and off-site catered events for up 300+ guests.