

Experience

The Wright Methods – Āyurvedic Chef + Founder

Hastings-on-Hudson, New York – June 2018 - Present

- Prepare customized Ayurvedic catering and private chef services with locally sourced, organic ingredients for special occasions, retreats and private events for up to 250 guests in Westchester county, New York City and the Hamptons
- Provide Ayurvedic nutrition counseling to private chef clients recovering from surgery, postpartum, long COVID, breast cancer, etc. by evaluating their needs, adjusting for effectiveness and recommending changes as needed
- Develop in-person and online seasonal culinary and yoga workshops with local businesses and farms such as Farm.One, Wild Culture, Bloomy Cheese Shop, hOM market, Hastings Yoga and Fable Farm
- Conduct recipe testing, recipe development and content creation for urban agriculture companies such as Aerofarms, We Are The New Farmers, Local Roots and Maya Kaimal Foods

NYC Agriculture Collective – Marketing Director

Pleasantville, New York – March 2025 – Present

- Produced NYC AgTech Week, an annual conference aligned with Climate Week, showcasing local farms, urban agriculture innovation, and sustainability initiatives across New York City
- Curated and executed monthly networking events at Farm.One, a hydroponic farm in Prospect Heights, fostering connections among urban farmers, AgTech entrepreneurs, and sustainability advocates
- Developed and implemented strategic marketing campaigns to promote NYC AgTech Week and community events, increasing engagement and attendance among industry professionals, investors, and the public

FamilyCook Productions – Special Projects Manager

New York, New York - August 2019 - Present

- Create, write and test nutrition-focused recipes as well as nutrition education curriculum and materials for clients such as Google, the New York Department of Education, American Kidney Foundation and the American Dairy Fund
- Develop in-person and online course outlines and curriculum for Teen Battle Chef, a culinary education program for middle and high school students and Willow, a nutrition education course for pre-k and kindergarten students in New York City
- Facilitate training for New York's culinary health and education program (CHEF) summer youth education program (SYEP) and support a cohort of 18 youth through a six week professional development course

The Assemblage – Chef de Cuisine

New York, New York – January 2019 – June 2019

- Fully execute and assist in the development of all food and beverage concepts including menu items, inventory, cost analysis and cost management
- Oversee and manage the food production of breakfast, lunch and dinner service for ~500 people daily
- Coordinate, implement and produce food and beverage orders for Assemblage events, workshops and seminars
- Hire, train, schedule and oversee a kitchen staff of 12 people

Education

University of Georgia; Athens, Georgia – Bachelor of Arts in Journalism, 2013

Bhagavat Life; New York, New York - Ayurvedic Culinary and Nutrition Certificate, 2018

The New York State Department of Health; New York, New York - Food Health and Safety Certificate, 2019