REBECCA FREY
RECIPE DEVELOPER | PASTRY CHEF
LONDON, UNITED KINGDOM

Email: rebeccadfrey@gmail.com   **Online Portfolio:** www.bastecutfold.com   **Instagram:** @bastecutfold

PERSONAL STATEMENT

Pastry chef and recipe developer currently based in London, United Kingdom. Actively seeking a role which combines my design background, artistic sensibility, and media experience with my classical chocolate and pastry training.

WORK HISTORY

Recipe Developer & Pastry Chef (April 2023 - Present)
Self-employed recipe developer, food writer, photographer/stylist, and pastry chef. Clients include *Serious Eats, The Spruce Eats, Wine Enthusiast,* Vitacost.com (online grocery merchant), *The Chocolate Professor, Edible Lehigh Valley.* Portfolio of client work available at www.bastecutfold.com.

SKILLS

Recipe development | Recipe writing & editing | Recipe testing | Food writing | Food content creation | Food styling & photography | Organized and detail-oriented | Mac OS and PC proficient | Social media | Strong written and verbal communication skills | Digital photography and editing | Comfortable working on TV/film sets | Sugar & chocolate work | Gingerbread houses | Royal icing cookies | Macaron art | Prop food construction | Research and paperwork | Television styling; eye for what works on camera | Sourcing of unusual items | Food illustration | Management experience | Expertise in Pennsylvania Dutch and American cuisine; adapting British recipes for an American audience

EDUCATION

**LE CORDON BLEU LONDON	BIRKBECK, UNIVERSITY OF LONDON, LONDON, UNITED KINGDOM**	2022

MSc, Culinary Innovation Management (Distinction)
  Dissertation: Exploring Consumer Behavior Through the Creation of a Modern Pennsylvania Dutch Cookbook
  Award: Best Culinary Innovation Management Student; Immersion Experience - The Wolseley Hospitality Group

LE CORDON BLEU, LONDON, UNITED KINGDOM	2020

Diplôme de Pâtisserie (French pastry techniques diploma; 9 months full-time study)

ECOLE CHOCOLAT, VANCOUVER, B.C., CANADA	2017

Professional Chocolatier's Certificate (3 months part-time study)

CARNEGIE MELLON UNIVERSITY, PITTSBURGH, PA, UNITED STATES	2005

MFA, Costume Design

TOWSON UNIVERSITY, TOWSON, MD, UNITED STATES	2001

BA, Theatre Arts (Costume & Scenic Design)

PROFESSIONAL DEVELOPMENT

SUGAR ART ESSENTIAL TECHNIQUES, LE CORDON BLEU LONDON, LONDON, UNITED KINGDOM	2022

Advanced course in pulling, blowing, casting, moulding, and sculpting sugar. Instructor: Chef Nicolas Houchet

SUGAR TECHNIQUES, INSTITUTE OF CULINARY EDUCATION, NEW YORK, NY, UNITED STATES	2019

Advanced course in pulling, blowing, casting, moulding, and sculpting sugar. Instructor: Chef Kathryn Gordon

FOOD PHOTOGRAPHY, ART OF INTUITIVE PHOTOGRAPHY, NEW YORK, NY, UNITED STATES	2019

Private food photography lessons covering presentation, styling, props, lighting, and camera techniques.

GUMPASTE FLOWERS, JULIA FEDOROVA CAKES, NEW YORK, NY, UNITED STATES	2019

Multi-day course covering various wired gumpaste flower techniques.

BREADMAKING, BREAD AHEAD BAKERY & SCHOOL, LONDON, UNITED KINGDOM	2019

QUALIFICATIONS

UK RSPH Level 2 Award in Food Safety	2019

WORK ELIGIBILITY

United States passport holder | United Kingdom visa *(sponsorship not currently required)*

RELATED EXPERIENCE

Extensive experience as a **costume designer, wardrobe supervisor, fashion stylist, buyer,** and **craftsperson,** working independently, as a team member, and in supervisory roles. Credits include *Saturday Night Live, The Today Show, Late Night with Jimmy Fallon, Daily Mail TV, Conan,* The Metropolitan Opera, Broadway musicals, national television commercials, live events, and print magazines. Portfolio available at www.becky-frey.com.

Former **owner/operator of a small business in the tourism industry,** overseeing all day-to-day operations including scheduling, client interactions, social media, advertising and marketing, payroll and finance, and the hiring, training, and management of employees.

Active blog and social media following (@bastecutfold). Familiar with Wordpress, SEO, web design, photography, editing, and content creation.