REBECCA FREY

RECIPE DEVELOPER | FOOD WRITER | FOOD STYLIST & PHOTOGRAPHER | PASTRY CHEF

LONDON | NEW YORK CITY

**Email:** rebeccadfrey@gmail.com **Web:** www.bastecutfold.com **Socials:** @bastecutfold

PROFESSIONAL SUMMARY  
Food writer, recipe developer, stylist/photographer and classically trained pastry chef seeking opportunities which combine my design background, artistic sensibility, and media experience with my training and experience in the pastry arts.

WORK HISTORY

**SERIOUS EATS**Recurring Contributor (2023 - Present)Recurring freelance recipe developer and food writer for [Serious Eats](http://www.seriouseats.com/) (www.seriouseats.com), a recipe website published by Dotdash Meredith. **VITACOST**Recurring Contributor (2023 - Present)Recurring freelance recipe developer, food stylist, and photographer for [Vitacost](http://www.vitacost.com/) (www.vitacost.com), a US-based online grocery merchant.

**FREELANCE**Recipe Developer, Food Writer, Food Stylist & Photographer, Pastry Chef (2020 - Present)

Self-employed recipe developer, food writer, food photographer/stylist, and pastry chef. Clients include *The Spruce Eats, Wine Enthusiast,* *The Professor (Chocolate Professor, Cheese Professor, Olive Oil Professor),* and *Edible Communities.* Portfolio: [www.bastecutfold.com/portfolio](http://www.bastecutfold.com/portfolio).

**BASTE CUT FOLD**Founder & Publisher (2017 - Present)Founder, publisher, and lead recipe developer of [Baste Cut Fold](http://www.bastecutfold.com/) (www.bastecutfold.com), a pastry- and dessert-focused recipe website.  
  
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 | Pennsylvania Dutch cuisine | Adapting British recipes for an American audience and American recipes for a British audience  
  
EDUCATION  
**LE CORDON BLEU LONDON | BIRKBECK, UNIVERSITY OF LONDON, LONDON, UK** - 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, UK**-Diplôme de Pâtisserie (French pastry techniques diploma; 9 months full-time study)   
**ECOLE CHOCOLAT, VANCOUVER, BC, CAN** - Professional Chocolatier's Certificate (3 months part-time study)   
**CARNEGIE MELLON UNIVERSITY, PITTSBURGH, PA, USA** - MFA, Costume Design   
**TOWSON UNIVERSITY, TOWSON, MD, USA** -BA, Theatre Arts (Costume & Scenic Design)   
  
PROFESSIONAL DEVELOPMENT  
**SUGAR ART TECHNIQUES** - Le Cordon Bleu London, UK (Chef Nicolas Houchet); Institute of Culinary Education, New York, NY (Chef Kathryn Gordon)   
**FOOD PHOTOGRAPHY** - Art of Intuitive Photography, New York, NY  
**GUMPASTE FLOWERS** - Julia Fedorova Cakes, NYC (Chef Julia Fedorova)  
**BREADMAKING** - Bread Ahead Bakery and School, London, UK  
  
QUALIFICATIONS  
UK RSPH Level 2 Award in Food Safety (Issued 2019)

RELATED EXPERIENCE  
Parallel career as a costume designer, wardrobe supervisor, fashion stylist, shopper/buyer, and craftsperson in the entertainment industry**,** working independently, as a team member, and in supervisory roles. Credits include: *Saturday Night Live; The Today Show; Late Night with Jimmy Fallon; Conan*; The Metropolitan Opera; Broadway and West End musicals; television commercials; live events; and print magazines. Portfolio: [www.becky-frey.com](http://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.