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HOLLY ANNE HERRICK

SUMMARY OF QUALIFICATIONS

- Extensively published and award winning food, travel, and feature writer
- Accomplished food stylist and prolific original recipe developer
- Extensive expertise and knowledge of French classical cuisine and pastry; Le Cordon Bleu graduate. Fluent in French
- Self-starter with professional experience as a chef and culinary instructor

EXPERIENCE

March 2006 – Present

Freelance Food Writer, Recipe Developer and Food Stylist

- Work published in national and regional publications including *Low Country Living*, *Check up! Southern Living*, *Le Creuset* marketing brochures

2000 – March 2006

The Post & Courier

Charleston, SC

Staff Writer and Restaurant Critic

- Feature staff writer, columnist and restaurant critic
- Wrote five annual Restaurant of the Year Guides generating significant revenue and readership
- Received SCPAs 2004 Award for Best Lifestyle/Feature Special Section, and American Association of Food Journalists, Inc., 2006 First Place Award for Best Newspaper Series, Special Sections and Special Projects for under 150,000 circulation
- Maintained weekly dining guide, wrote weekly restaurant reviews, and a weekly column on restaurant news, regular feature story contributor
- Developed original recipes and generated ongoing market-related stories for seasonal Farmer's Market Whimsy series
- Recognized writer with some of the highest readership at *The Post & Courier*, Charleston's exclusive daily newspaper

1993 – 2000

La Vie Est Belle, Inc.

Minneapolis, MN

Owner

- Staff instructor at two Minneapolis based cooking schools; *Cooks of Crocus Hill*, St. Paul and *Byerly's Cooking School*, Edina
- Owned and managed a catering service for small to mid-size private functions
- Published in several cooking magazines, including *Cooking Pleasures* and *Minnesota Monthly*
- Planned and led culinary tours in South Central France and Paris

1993

Fauchon

Paris, France

Stagière

- Prepared canapés, charcuterie/au froid, daily director's specials and original specials for *Le 30 Restaurant*
- Received chef's commendation for quality culinary performance

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|--|------------------------------|------------------------|
| 1993 | D'Amico Cucina | Minneapolis, MN |
| <i>Pastry Chef/Consultant</i> | | |
| <ul style="list-style-type: none"> ▪ Created a pastry menu and managed pastry staff | | |
| 1992 | Azur, Inc. | Minneapolis, MN |
| <i>Line Cook</i> | | |
| <ul style="list-style-type: none"> ▪ Created and executed nightly first course specials and regular menu items and desserts | | |
| 1987 – 1991 | Ziff-Davis Publishing | Minneapolis, MN |
| <i>District Sales Manager/ Account Representative</i> | | |
| <ul style="list-style-type: none"> ▪ Significantly increased sales and revenue for three flagship publications by 350% while managing a \$4 million, 14 state territory | | |

COLLEGE EMPLOYMENT

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| 1984 – 1987 | WZBC Radio News | Boston, MA |
| <ul style="list-style-type: none"> ▪ Produced, wrote, and broadcasted weekly newscasts for three consecutive years | | |
| 1985 – 1987 | The Heights | Boston, MA |
| <ul style="list-style-type: none"> ▪ Appointed as editor by department chair based on outstanding communication and writing skills ▪ Regular contributor of story and layout ideas | | |

EDUCATION

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| 1991 – 1992 | Le Cordon Bleu | Paris, France |
| <ul style="list-style-type: none"> ▪ Received Le Grand Diplôme with a Mention Bien upon completion of the 15 month Classical French Cuisine and Patisserie curriculum ▪ Graduated 4th in a class of 37 | | |
| 1983 – 1987 | Boston College | Chestnut Hill, MA |
| <ul style="list-style-type: none"> ▪ Bachelor of Arts: Journalism and Communication ▪ Graduated cum laudē | | |

REFERENCES AVAILABLE UPON REQUEST