

Mary E. O'Donnell
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MOD Cuisine, Falls Church, VA
December 2005 – Present

Chef de Cuisine, Culinary instruction, Recipe developer, Food entrepreneur

- Operate Pop-Up restaurant via website www.eatfeastly.com . Owned and operated Taco cart, developing a variety of fresh, organic and thrilling taco recipes, including carnitas, margarita chicken, carne asada, garlicky shrimp, al pastor and vegetarian.
- Developed and commercialized a variety of fresh, organic salsas, including traditional roasted pepper and tomato, poblano-avocado crema and mango-jalapeno; all available for sale at local farmers markets and boutique grocery stores Adhered to rigorous requirements' package for salsa submission to nationwide organic market.
- Cookbook aficionado and budding cookbook author of a lifetime of recipes developed as a researcher and culinary instructor.

Head Chef, For Love of Children (FLOC) Camp, Washington, DC & Charlestown, WVA
May 2005 – November 2005

Tasked with adhering to the Non-Profit's strict food-budget of \$7/head/day. Used for precision menu-planning. Managed food shopping, storage and preparation of the camp menu for all meals on a daily basis. Very rigorous and challenging position with respect to the appropriate amount of food prepared, development of palatable menus and the mechanics required to deliver delicious, nutritious foods in a timely manner. This was accomplished, non-stop, to a fluctuating rotation of staff and campers numbered at approximately 35-40 people each session for a 20-week period. Due to savvy purchases, relationships with local farmers, food suppliers and location of produce stands; strategic planning resulted in a cost analysis for the food budget to be under budget at \$6/head/day.

Recipe Tester, Inn at Little Washington, Washington, VA
January 2003- May 2004

Recipe Tester for Chef Patrick O'Connell's 2nd cookbook Refined American Cuisine, Bulfinch Press, 2004. Tested (prepared) Chef O'Connell's recipes for taste, as well as level of difficulty, accuracy in measurement, preparation, timing and serving sizes. After preparation evaluation, tasked with providing feedback to the kitchen at the Inn to adjust the recipe as appropriate to the best outcome for the menu item.

Recipe Developer, Foodfit.com, Falls Church, VA
January 2003 – May 2004

Developed low fat, high protein, tasty and healthful modifications of standard American cuisine for low-fat, subscription-based website. Developed variations to international recipes under the auspices of former Inn at Little Washington sous chef. Under said auspices, gave live demonstrations to the U.S. Potato Board on successful development of potato-bud and dried milk inspired empanadas, pancakes, mashed potatoes and spaetzle for use in developing countries who were earmarked to receive surplus potato flakes and dried milk from the U.S. Government.

Head Baker, Ice Cream Maker, Lazy Sundae, Falls Church, VA
July 2002 – 2008

Using industrial ice-cream maker and dasher, created new flavors of homemade ice cream for local dessert store. Baked and created all varieties of cookies, brownies, strudels, standard cakes, ice cream cakes, desserts, fruit and cream pies. Gained valuable experience expanding on culinary/dessert-making skills using state-of-the-art industrial kitchen equipment.

Chef and food shopper, Holy Redeemer Rectory, College Park, MD
September 1991 – June 1994

Budgeted, shopped for and prepared dinner 5 nights a week for the 4 resident priests and their guests. Developed dinner entrée recipes pursuant to pleasing the individual palates and avoiding allergies of the guests at the dinner table. Compiled personal cookbook as a result of this recipe development.

Dessert Maker, Desserts by Rita, Ocean City, MD
1989-1991

Trained on and mastered usage of state-of-the-art industrial kitchen equipment. Mastered dough/crust- making for pastries, fruit and cream pies, variety of cobblers, specialty dessert cakes, cream puffs, breads and rolls.

Garden Restaurant, Ocean City, MD
1989 – 1990

Tableside chef of flambé items; Steak Diane, Seafood Nemo, Shrimp Scampi, Caesar salad, Bananas Foster, Cherries Flambé. Prepared mise en place for tableside dinner cart nightly.

Magnolia's Restaurant, Bethany Beach, DE
1987 – 1989

Prep Cook: Prepared all appetizers, salads, soups and mise en place for chefs' finishing on the line at dinner shift.

EDUCATION

University of Maryland, College Park May 1996

Bachelor of Sciences Degree in Biological Sciences with a concentration in Microbiology

Proficient in all MS Office Software Suite, Access db

References available upon request

Recipes available upon request