

David Siegel, MS, RDN

david@chefdavidsiegel.com • (971) 322-4344 • chefdavidsiegel.com

Education

Hunter College Dietetic Internship, 2017-2018

Head Start (multiple locations in the Bronx): Nutrition counseling and education with parents of preschoolers

Family Cook Productions: Nutrition education program evaluation, curriculum design, culinary nutrition education with high school aged kids and seniors, and social media strategy and content development

Coney Island Hospital: Clinical nutrition care in acute care and outpatient settings for patients with a variety of conditions (focus on diabetes, chronic kidney disease, cardiovascular disease); food service management

MS, Nutrition Science, Brooklyn College, 2013–2017

4.0 GPA , Thesis: Understanding Income Disparities in Infant Feeding Practice: Parent Voices and Practitioner Experiences

BA, School of Hospitality Administration, Boston University, 1999-2002

Suma cum laude

Experience

Culinary Nutrition Educator: various locations

- 2017 - 2018: Designed lesson plans and recipes as a consultant for two separate operations, each serving over 1,000 participants
- 2015 - 2017: Designed a three part curriculum (introducing solid foods, developing healthy eating habits and culinary aspects of preparing food) aimed at parents of children ages 6 months and up; conducted classes with this material in both hands-on and informational formats for over 100 parents; developed strategy and educational outreach campaign with five partnering venues
- 2010 - 2018: Conducted presentations and hands-on workshops as an independent contractor, on various aspects of culinary nutrition for all age groups; these sessions took place in schools, private homes and in partnership with businesses, reaching over 500 people in total

Culinary Instructor: The Brooklyn Kitchen, Brooklyn, NY, 2012–2017

- Designed class concepts, recipes, and lesson plans
- Lead over 2,500 hours of hands-on cooking classes (10-20 participants per class) and demonstrations for adults and children

Chef Instructor: Sur La Table, Manhattan, NY, 2012–2014

- Designed lesson plans and lead over 1,000 hours of hands-on cooking classes (10-20 participants per class), in accordance with company-wide customer service standards; managed team of culinary assistants

Founder, Chef: Fats & Flour, Brooklyn, NY, 2011

- Created and managed pop-up cookie business, with retail sales at Brooklyn Flea and area coffee shops

Social Media Consultant: New Amsterdam Market, New York, NY, 2011-2012

- Helped create, build, and manage social media presence on Facebook and Twitter, with exposure across both platforms increasing by over 1,000 people

Executive Chef: Belly Timber Restaurant, Portland, OR, 2008-2010

- Designed and executed all aspects of weekly changing menu, featuring seasonal ingredients sourced from local farms and purveyors
- Managed all back-of-house operations including hiring, scheduling, purchasing and inventory, sanitation, quality improvement, and cost controls
- Featured multiple times in local and national press

Consultant: Slow Coffee, Tokyo Japan, 2010

- Advised owner and staff regarding menu content and kitchen operations

Founder, Chef, Creative Director: East Side Dining Club, Portland, OR, 2007–2008

- Established and managed pop-up supper club
- Designed and executed menus with an all-volunteer staff
- Served over 400 guests at ten events
- Featured numerous times in local press, including a front page article in The Oregonian's weekly Dining section

Sous Chef: Nostrana, Portland, OR, 2005–2007

- Coordinated output of a six person kitchen team, serving up to 250 guests per meal period in a fast paced environment from a daily changing seasonal menu
- Whole animal butchery to meet weekly restaurant needs
- Managed preservation of meat and produce using traditional curing and pickling techniques
- Worked extensively with local farmers and other purveyors

Assistant Kitchen Manager: Naked Fish Restaurants Inc., Boston, MA, 2002-2004

- Coordinated output of an eight person kitchen team, serving over 500 guests per meal period
- Managed operations, purchasing, inventory, scheduling, sanitation, menu preparation and execution, communication with front of the house and quality control according to corporate standards

Volunteer

The Alex House Project, Board of Directors, 2017 – present

South Brooklyn Children's Garden, Member and resident bee keeper, 2015 – present

Honors and Awards

Academy of Nutrition and Dietetics CDR Diversity Scholarship 2016-2017

Professional Memberships

- Academy of Nutrition and Dietetics
 - Public Health/Community Nutrition Practice Group
 - Nutrition Entrepreneurs Practice Group
 - Nutrition Education for the Public Practice Group
- Greater New York Dietetic Association
- American Society for Nutrition
- Society for Nutrition Education and Behavior