

# Ivy E. Odom

cell: 229-891-4434

email: ivyodom@gmail.com

website: ivyodom.weebly.com

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<b>EDUCATION</b>	<b>L'Academie de Cuisine</b> , Gaithersburg, MD <i>Culinary Arts Program</i>	Program end date: September 2016
	<b>University of Georgia</b> , Athens, GA <i>B.S.F.C.S. Consumer Journalism, Consumer Foods emphasis; B.A. Spanish</i> Cumulative GPA: 3.93/4.0, Summa Cum Laude	August 2011- July 2015
	<b>University of Cádiz</b> , Cádiz, Spain	<i>Study Abroad program</i> May-June 2013
<b>PROFESSIONAL</b>	<i>Apprentice, Empire State South</i> , Atlanta, GA	April 2016-Present
<b>CULINARY</b>	• Line cook, prep, expo, garde manger	
<b>EXPERIENCE</b>	<i>Intern/Assistant, Rebecca Lang Cooks, LLC</i> , Athens, GA	January 2014-September 2015
	• Assisted with full process (idea to publication) of two cookbooks <ul style="list-style-type: none"><li>• <i>Fried Chicken</i>, ©Rebecca Lang, Ten Speed Press, May 2015</li><li>• <i>The Southern Vegetable Book</i>, ©Rebecca Lang, Oxmoor House, April 2016</li></ul>	
	• Researched, fact-checked, formulated & tested recipes/edited manuscripts	
	• Assisted with event planning and event facilitation (cooking demonstrations/classes, book releases)	
	• Behind-the-scenes work on TV sets- food styling, prep (cooking segments and satellite media tours)	
	<i>Dining Hall apprentice, Snelling Dining Hall</i> , Athens, GA	February-April 2014
	• Hot food, salad shop, bake shop, dish room and storeroom experience for Quantity Foods class	
<b>SERVICE</b>	<i>Volunteer, Cochon 555</i> , Washington, D.C.	October 2015
<b>EXPERIENCE</b>	• Prepped, plated and cleaned for D.C. chefs during event	
	<i>Volunteer, Metropolitan Cooking Show</i> , Washington, D.C.	October 2015
	• Demonstrated knife skills and cooking techniques with L'Academie de Cuisine chefs	
	<i>Spanish Interpreter, Clarke County School System</i> , Athens, Georgia	February 2013-May 2015
<b>LEADERSHIP</b>	<i>Vice President of Communications, GA Assn. of Fam. and Cons. Sci.</i>	March 2016-Present
<b>EXPERIENCE</b>	• Facilitate communication within executive board and to membership via newsletters, emails, etc.	
	<i>Ambassador, UGA College of Family and Consumer Sciences (FACS)</i>	April 2012-May 2015
	• Promoted pride and represented College of Family and Consumer Sciences	
	• Led philanthropy, student recruitment and alumni events	
	• Instagram weekly takeover for College of FACS (most "likes" for one single post)	
	• Gave tours of University of Georgia and College of Family and Consumer Sciences	
	<i>Executive Director, UGA Student Association of Family and Consumer Sciences</i>	April 2013-May 2015
	• Led 8-person executive board	
	• Organized and led all meetings, events and school tours	
	• Coordinated Georgia Association of Family and Consumer Sciences conference	
	<i>Student Chair, Faculty Affairs Committee, UGA College of Fam. and Cons. Sci.</i>	January 2014-May 2015
	• Liaison between Dean's office and student leaders	
	• Facilitated and managed budget (of approximately \$10,000) allocation meeting for clubs within College	
	<i>Director of Mentees, Shop with a Bulldawg</i> (501(c)3)	March 2014-March 2015
	• Liaison between Clarke County School District (CCSD) and Shop with a Bulldawg	
	• Facilitated meetings with CCSD personnel	
	• Collaborated with CCSD to select economically disadvantaged students to participate in event	
	• Facilitated and managed a 1500+ person event	
<b>HONORS/ CERTIFICATIONS</b>	James Beard Taste America Scholarship Recipient, Les Dames d'Escoffier- Atlanta Chapter Scholarship Recipient, FACS 2014-2015 Outstanding Senior Award, Who's Who Among Students in American Colleges and Universities, Palladia Women's Society, University of Georgia Blue Key Honor Society, University of Georgia Rotaract Student Service Award Society, Certified Food Safety Manager- National Registry of Food Safety Professionals	

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