

Emily Hanhan

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EXPERIENCE

Culinary Consultant

Brooklyn, New York — 2010-Present

- Assisted Nicole A. Taylor with her book, *The Up South Cookbook: Chasing Dixie in a Brooklyn Kitchen*, published by Countryman Press.
 - Refined and developed recipes.
 - Recruited recipe testers, organized recipe assignments and feedback.
 - Compiled all author cooking research.
 - Researched brand & sponsorship opportunities for a book tour, including Anson Mills & Edible Brooklyn.
- Independent recipe tester for cookbooks
 - *Robicelli's: a Love Story, with Cupcakes*
 - *The Liddabit Sweets Candy Cookbook*
 - *Classic Snacks Made from Scratch*
 - *Melt: The Art of Macaroni and Cheese*
- Created recipes for Kerrygold Butter, the Bruery, Walkers Shortbread, Hormel Bacon, Raaka Chocolate, the American Lamb Board and Jarlsberg Cheese.
- Catered dinners, pop-up events & culinary competitions at The Bell House, Royal Palms, Project Parlor and Von.
- Taught classes and hold demonstrations at Brooklyn Brainerly, TechMunch, Brooklyn Swappers on marshmallow making, pickling & canning. Taught private classes customized to client's dietary needs, preferences and skill level.

Creative & Operations Assistant, Betty Bakery

Brooklyn, New York — 2012-Present

- Managed social media and created content for Instagram, Facebook and Twitter.
- Engaged with fans across different channels and developed advertisements.
- Maintained content for Wordpress, Shopify, Mailchimp newsletter and in-store point of sale.
- Revamped the digital and physical custom cake portfolio. Printed collateral included menus, wedding flyers and promotional coupons.

Designer, KBL Group International

New York, New York — 2010-2012

- Created seasonal collections of all-over patterns & screenprints for cut & sew and embroidery & embellishment designs for knitwear.
- Analyzed international fashion to pinpoint major trends. Created presentational books & posters for company use.

Personal Assistant, Spirit Beauty Lounge

Brooklyn, New York — 2012-2012

- Assisted with website development, photography, copywriting and social media.
- Supported daily order fulfillment, packaging & customer service.

EDUCATION

New York City Food Protection Certificate

Received August 2013

North Carolina State University : Bachelor of Sciences, Textile & Apparel Management

Raleigh, North Carolina — 2003-2008