Judy Doherty, B.S., A.O.S., P.C.II

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PROFILE

Judy graduated 2nd in her class with a Scholastic Achievement Award from the Culinary Institute of America, in Hyde Park, New York. She studied pastry arts at the Fachschule Richemont in Luzern, Switzerland along with Sugar Pulling at Ewald Notter's Zucker Decorschule in Zurich, Switzerland. She also studied chocolate sculpture with Albert Kumin at the School of International Pasty Art and Design. She served as an executive pastry chef at two Hyatt resorts. She was awarded an ACF Gold and 2 Bronze medals along with ACF Chef of the Year. Judy founded Food and Health Communications, Inc., and has published 12 cookbooks, along with hundreds of posters, DVDs, brochures, and presentations for health professionals. FHC is a USDA National Corporate Partner for MyPlate. She writes continuing education and performs culinary demos for corporate clients including the University of Wyoming and Rational USA.

EXPERIENCE

Founder, Executive Chef, & Publisher, Food and Health Communications, Inc.; Louisville, CO, June, 1993 - Present

Founder, Chef and Publisher of culinary education materials with 5 websites including *foodandhealth.com* and *nutritioneducationstore.com*. Consulted for Williamson Hospitality, DuPont, Princess House. Corporate clients include: Yale University, WSU, Walgreens, Washington State University, Virginia Extension, US Naval Hospital, University of Minnesota, University of Maryland, University of Michigan, University of New Mexico, University of Wyoming, University of Florida, University of Colorado, University of California, UC San Diego, Texas A&M AgriLife, The Ohio State University, Rutgers Extension, NASA, Cleveland Clinic, Mayo Clinic, Cornell University.

Adjunct Instructor, Johnson and Wales University, Denver, CO, April, 2014 - January, 2015

Teaching Advanced Pastry 2255 to Culinary Art Students, Teaching Pies and Tarts 1020 and Advanced Plated Desserts 2020 to Baking and Pastry Art Students.

Executive Pastry Chef Hyatt Regency Scottsdale at Gainey Ranch at Hyatt Hotels; Scottsdale, Arizona, August 1991 - April 1996

Oversaw pastry department and staff responsible for breakfast pastries, desserts, pastries and custom cakes for three restaurants, room service, banquets and off-premise catering for this high-end resort with over $20 million in F&B. Developed recipes, appeared in media, made showpieces and performed in fund raisers. Received Key to City of Scottsdale.

Executive Pastry Chef Grand Hyatt Regency Westshore at Hyatt Hotels; Tampa Bay, FL, September 1988 - August 1991
Responsible for pastry department in this 400 room hotel that had 3 restaurants, room service and banquet facilities up to 1000. Won Employee of the Month. Worked with catering department and restaurants for custom desserts, amenities and special sales events. Served 25th Super Bowl.

Executive Pastry Chef, Tucson Country Club; Tucson, AZ, Sept 1982 - September 1988
Produced pastries, desserts and specialty cakes for this high end private club. Taught cooking classes. Appeared in Chocolatier Magazine, Bon Appetit Magazine, and on PBS Television.

Chef Tournant, La Vielle Maison, Boca Raton, FL, Summers of '79 & '80
Worked every station in this Mobil 5-star French restaurant including sauté, grill, meat, fish, appetizer, pastry, garde manger, prep cook, saucier and expediter. Included internship for CIA.

Education

Johnson and Wales University, Providence, Rhode Island
BS, Culinary Arts and Food Service Management, 3.9 GPA, 2016.

Culinary Institute of America, Hyde Park, NY
AOS with Honors, Culinary Arts, 1980 - 1982. Graduated 2nd in class; Scholastic Achievement Award, Perfect Attendance.

Culinary Institute of America, Hyde Park, NY
ProChef II Certification, 2005
2005 Continuing Education: Mediterranean Cuisine, Charcuterie

International Pastry Art and Design, Bedford Hills, NY
Specialty Pastry and Chocolate Sculpture with Albert Kumin, 1989 - 1990

Ewald Notter ZuckerDecor Schule, Zurich, Switzerland
Culinary Specialty, Sugar Sculpture, 1985

Fachschule Richemont, Lucerne Switzerland
Specialty Study, Master Pastry School, 1985

Honors and Awards

World Pastry Cup Team Finalist; ACF Chef of the Year, Tampa, FL; ProChef II; 2 ACF Bronze Medals Pastry, ACF Gold Medal Hot Pastry Competition.

Books & Publications

Home Run Cooking Book and Demo Program, Cooking Demo Book, MyPlate Cooking Demo Book, Salad Secrets, Holiday Secrets, 12 Lessons Wellness, 12 More Lessons, 12 Lessons Diabetes, Fruit Tooth, No Battles Better Eating, Art of Low-Cal Desserts (future), Communicating Food for Health Newsletter.

Skills

Pastry, plated desserts, liquid nitrogen, modern cuisine, garde manger, cooking, culinary nutrition, food safety, food allergies, educational publishing, food photography, recipe development, nutrition analysis, website development. Rational Certified Chef for Rational USA, OSHA certified, HAACP, Serve Safe.