

Judy Doherty

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PROFILE

Judy studied culinary art at the Culinary Institute of America in Hyde Park New York where she graduated 2nd in her class. After a career with Hyatt, she founded Food and Health Communications, Inc. which is an online publishing company that owns 2 ecommerce websites that serve health professionals who teach their employees, clients, patients, and students about food and nutrition.

EXPERIENCE

Founder & Publisher, Food and Health Communications, Inc. Fremont, CA; June, 1993 - Present

Founder and Publisher for 2 ecommerce websites: culinary nutrition newsletter and CPE courses site *foodandhealth.com* and nutrition education materials and wellness fair display site *nutritioneducationstore.com*. 5 star customer service by Shopper Approved. Food and Health Communications develops, produces, and markets a variety of media including posters, presentations, wellness fair displays, prizes and promotional items, and literature. Over 900 skus are marketed using blogs, email, social media, pay per click advertising, direct mail catalogs, distribution partners, an online Shopify store, and an Amazon store. Thousands of clients include: many universities including Yale and Cornell, corporations like Walgreens, Home Depot, and Apple, NASA, Cleveland Clinic, Mayo Clinic, schools from K to 12, foodservice, trade schools, and over 50 public health agencies.

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; 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; 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.

EDUCATION

University of California Berkeley Extension

Post-Baccalaureate Visual Art Certificate, 2017

Johnson and Wales University, Providence, Rhode Island

BS, Culinary Arts and Food Service Management, Summa Cum Laude, 3.95 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. ProChef II Certification, 2005; Continuing Education: Mediterranean Cuisine, Charcuterie

Fachschule Richemont, Lucerne Switzerland

Specialty Study, Master Pastry School, 1985, and Ewald Notter Zuckerdecorschule in Zurich, 1985

HONORS AND AWARDS

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

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, Communicating Food for Health Newsletter, Food and Health Communications Premium Newsletter, blogs.

SKILLS

Wordpress, Microsoft Office, Indesign, Photoshop, Illustrator, Lightroom, Acrobat, Capture One, Final Cut Pro, email marketing, direct marketing, website content management, SEO, landing page development, website optimization, CRM management, product design and development, project management, website architecture, website development, ecommerce, photography, graphic design, product design, multinational imports, desktop publishing, cooking, pastry, cooking demos, plate presentations, CPE course development, webinars, book publishing, speaking, video recording and editing.