

# Alexandra Collins Wight

296 Hicks Street, Brooklyn, NY 11201 • 207-232-3044 • alexandra.collins@gmail.com

## EXPERIENCE

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### **Flanagan's Table**, Buxton, ME, January 2012-December 2016

#### *Creator and Owner*

- Coordinated and oversaw all logistics of executing monthly, five to ten course, communal barn dinners for 50 guests from which a percentage of the proceeds was donated to Maine Organic Farmers and Gardeners Association
- Managed a staff of nine individuals. Acted as liaison between kitchen and front of house staffs.
- Researched, scouted and hired chef talent
- Determined beverage pairings for each dinner
- Developed social media content
- Featured in *Edible Brooklyn*, *Down East Magazine*, *The New York Times*, *USA TODAY*, and *Portland Press Herald*

### **Recipe tester, developer and food stylist**, New York, NY, October 2010-January 2011, April-June 2011, December 2011-July 2012

- Martha Stewart Living Omnimedia: *Martha Stewart Living*, *Whole Living*, *Everyday Food*, marthastewart.com
- Food Network Production Kitchen
- Assisted food stylists Christine Albano, Adrienne Anderson, Victoria Granof and Liza Jernow

### **Degustation**, New York, NY, June 2011-January 2012

#### *Sous Chef*

- Collaborated with executive chef to develop new dishes for the à la carte and 10-course tasting menus
- Responsible for ordering and purchasing all produce, proteins, breads and cheeses and monitoring food costs
- Tasked with weekly Greenmarket shopping to scout unique ingredients and establish relationships with new vendors
- Created and managed weekly schedule. Coordinated all aspects of new hire process.

### **Martín Berasategui**, Lasarte-Oria, Spain, January 2011-April 2011

#### *Stagiaire*

- Prepped and plated all primeras and carnes dishes
- One of six stagiaires chosen to work with Chef Martín Berasategui at “La Cena de las 14 Estrallas” in Vitoria, featuring René Redzepi, Joan Roca, Pedro Subijana, Quique Dacosta and Patxi Eceiza
- Invited to and assisted Martín Berasategui and Juan Mari Arzak at New York City Basque event, October 2011
- Chronicled experience on [basqueofhouse.blogspot.com](http://basqueofhouse.blogspot.com)

### **db Bistro Moderne**, The Dinex Group, New York, NY, October 2009-October 2010

#### *Line Cook*

- Prepped and executed db's signature burger and vegetable garnishes as burger and entremetier line cook
- Sole breakfast cook Monday-Friday
- Assisted executive chef at private functions and events
- Began as garde manger cook, prepping and executing all hot and cold appetizers, soups and VIP canapés

### **Saveur**, Bonnier Corporation, New York, NY, October 2008-April 2009

#### *Test Kitchen Assistant and Editorial Intern*

- Shopped for and tested recipes and assisted at in-house photo shoots
- Researched, pitched, wrote and fact-checked articles for print and online

### **ELLE DECOR**, Hachette Filipacchi Media U.S., Inc., New York, NY, June 2007-September 2008

#### *Assistant to the Editor in Chief*

- Tested recipes, fact-checked, edited and wrote captions for Daniel Boulud's “Daniel's Dish”
- Researched, pitched and compiled images for “What's Hot! News”
- Performed administrative duties for Editor in Chief to ensure seamless day-to-day operation
- Managed and coordinated writer contracts and payments

## EDUCATION

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### **Institute of Culinary Education**, Culinary Arts Diploma, New York, NY, June 2009

### **Colgate University**, Hamilton, NY, B.A., Magna Cum Laude, May 2004

### **Institute for American Universities**, Aix-en-Provence, France, Spring 2003