

KENDALL BEACH

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✉️ kendall.h.beach@gmail.com

EDUCATION

Culinary Institute of America

ASSOCIATES IN BAKING AND PASTRY ARTS

2017 - 2019

- graduated with honors

BACHELORS IN CULINARY SCIENCE

2019-2020

- graduated Summa Cum Laude

ADDITIONAL CREDITS

Boston University

COLLEGE OF FINE ARTS

2015 - 2017

PUBLISHED WORKS

- 100+ Recipes published on [Babi.sh](#)
- Contributing Author of New York Times bestseller **Basics with Babish**

SKILLS

Strong interpersonal communication
CMS proficient
Basic video editing
Brand awareness
Logistics
Time Management

PROFESSIONAL SUMMARY

With five years of experience producing content for a leading YouTube food brand, I've built a strong foundation in digital storytelling, team collaboration, and managing projects from concept to completion. I have expertise in recipe development and food writing, including contributing to a New York Times Bestselling cookbook.

EXPERIENCE

FREELANCE CONTENT CREATOR + DEVELOPER

Jan 2025 - present

- Specialized in end-to-end production, from concept development, script writing, and filming to editing and audience-focused storytelling.

SENIOR PRODUCER, CULINARY

Babish Media

Aug 2020 - Nov 2024

- Primary responsibilities included concept ideation, research, writing, preparation, and production. Additional duties involved asset and schedule management, product organization and sourcing, and brand development.
- Secondary responsibilities included serving as on-screen talent for full-length YouTube videos as well as short-form content on YouTube Shorts, Instagram Reels, and TikTok.

RECIPE TESTER AND DEVELOPER

Culinary Institute of America

June 2018 - Aug 2020

- Included palate development, consumer testing, sensory analysis, testing recipes following scientific procedure, and recipe development and writing.
- Specialized knowledge of gluten-free/alternative diet baking, fermentation, and sous vide cooking.

CULINARY TEAM DEVELOPER, EXTERN

CCD Innovation

March - June 2018

- Included completing guided recipe development, culinary department updates and tastings, kitchen maintenance, providing culinary liaison for new customer acquisition meetings, and ingredient research and sourcing.