

andi. davis

EDUCATION

UC Berkeley

3.8 GPA

B.A. Geography · 2013

A FOOD PROFESSIONAL

on a mission to inspire and educate a generation of thoughtful consumers through sustainable growing, cooking, and dining experiences, tools, and platforms.

CONTACT

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EXPERIENCE

CALA Restaurant of Chef-Owner Gabriela Cámara: TIME 100 Most Influential People 2020

PROJECT + EVENTS MANAGER | SAN FRANCISCO, CA · 2018 - 2020

Cámara: James Beard Awards semifinalist, Masterclass instructor, chef-owner of 'Contramar' in Mexico City, cookbook author

- Created a position at CALA to cover both projects and events to grow and connect the restaurant with the rising chef-owner
- Coordinated efforts for all executive leadership: Gabriela, all CALA directors, Mexico City administrative team
- Managed PR processes + social media channels: Netflix documentary, debut cookbook release, NYT and Bloomberg spotlights, communication drafts for chef-owner, increased Instagram followers by 10k+ and incoming restaurant guests, revenue
- Facilitated projects + events: opened a 'Tacos CALA' outpost at SFO airport, expanded community + private events that supported sustainable food system initiatives; strengthened 'prison-to-employment' hiring practices with San Quentin Prison

YUM Chefs a hands-on culinary program for elementary students

ASSISTANT DIRECTOR + KITCHEN TEACHER | SAN FRANCISCO, CA · 2017 - 2018

- Developed a strategic plan to achieve deliverables of food literacy amongst diverse population of students
- Wrote and implemented grade-level curriculum with corresponding cooking lessons that underscored transferable life skills
- Designed educational materials to best connect with each unique age group, from 3 to 14 years old

Freelance Design

GRAPHIC + BRANDING DESIGNER | REMOTE · 2015 - 2018

- Designed custom websites, graphics, and branding for a series of clients in the food non-profit world, including: Future Food Institute (Italy); The Edible Schoolyard Project; Grow Your Lunch; Kitchen Intuition
- Maintained full-time, multi-project workload as a freelance, fully-remote employee
- Managed client relations and project contracts; provided quality service with timeliness, requests, final designs

Jamie Oliver Food Foundation UK of Jamie Oliver: British TV Chef, Author, School Food Campaigner

PROGRAM + DESIGN INTERN | LONDON, UK · SUMMER 2015

- Upgraded and modernized recipe layouts for high school cooking program to improve long-term engagement with students
- Observed effective programming and best practices in an international context with a global audience
- Maintained network database and conducted digital outreach to increase membership, exposure, and influence

The Edible Schoolyard of Alice Waters: Restaurateur, Pioneer of Organic Food Movement

GRAPHIC DESIGNER + KITCHEN TEACHER | KERN COUNTY, CA · 2013 - 2015

- Connected garden-to-kitchen programming and life skills training to academic subjects to improve students' lifelong wellness
- Spearheaded a multi-entity branding effort to deliver efficient processes across all entities through: custom logo development, website creation, marketing materials, and educational resources
- Delivered dynamic, hands-on culinary lessons to K-6 students and their communities to empower with tools for healthy eating

SKILLS

Graphic Design

Wix website builder

Adobe Suite: Illustrator, InDesign

Project Management

Google Suite

Multiplatform communication

Customer Experience

Email correspondence

Phone service

Social Media

Instagram

Mailchimp