

Annick Garcia Rooney

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Objective: Cooking in a household that needs help with anything from food preparation to full service dining.

Education: Scripps College Claremont, Calif. Class of 1992
Studio Art/Letterpress major

Runaway Kitchen June 1994-present

Head chef and sole proprietor of business that provides personalized meal preparation for clients with a variety of needs. Have experience planning and preparing special events ranging from intimate dinner parties to large private receptions. Currently, I am also teaching cooking classes to two couples in a private home.

Client List:

Jeff and Claire Mallett Woodside, Calif. January 2001 to present
Market, cook and serve meals for the Malletts in their home. Plan and prepare special and holiday events for the Malletts and their extended family at their retreat in Napa. Focus on French, Basque and Italian meals.

Rick Rubin Los Angeles, Calif. February 1996 to present
Marketed and cooked daily for Rick in his home, preparing daily meals and snacks as well as special luncheons and dinner parties. We served vegan food to film and music celebrities. Also, I oversaw the maintenance of kitchen and the installation and upkeep of the citrus/stonefruit orchard on the property. Currently travel back on occasion to run luncheons and dinner parties.

Rosetta Millington-Getty Los Angeles, Calif. February 1996 to Sept. 2000
Cooked for Rosetta in her home. During this time we hosted cooking classes, I cooked all of her family's holiday meals and I also kept her refrigerator stocked with prepared meals and snacks during her first pregnancy.

George Drakoulis Los Angeles, Calif. February 1996 to Sept. 2000
Cooked meals for George while he was on a weight loss diet. Worked with his physician to create meals that were strictly portioned and designed according to his specific nutritional needs and caloric intake. Also prepared meals for his wife Leta while she was infirmed and on a strict diet.

Dr. and Mrs. Tobin Watkinson San Diego, Calif. October 1994 to February 1996
Prepared meals and marketed bi-weekly for the doctor, his wife and their two teenagers.

Dr. Michael Olmstead San Diego, Calif. July 1994 to February 1996
Prepared meals and marketed four times a week for Michael, who was on a strict diet designed to protect and build the immune system.

Earlier work experience:

Nanny for Kevin and Sue Keogh Greenwich, CT Summers from 1989-1991
As a summer job in college I looked after the Keogh's four young children full time. Gave the children swimming lessons, cooking lessons and reading sessions as well as oversaw the rest of their normal daily activities.

Crumb's Bakery Los Gatos, Calif. Sept. 1986 to December 1989
Assisted in baking assembly and delivery of wedding cakes. Also, assisted in the production of other baked goods and truffles supplied to Macy's and other large store in the South Bay and San Francisco.

Interests/hobbies: gardening, painting, cheese making