

SUSAN PAGE STURMAN

Telephone: (917) 678 3145
e-mail : epicurean@sturman.com
<http://susan.sturman.com>

255 Clinton Road
Brookline
Massachusetts 02445

EDUCATION AND TRAINING

- 1992 Ritz-Escoffier Ecole de Gastronomie Française, Paris, France
César Ritz Diploma, Mention Bien
- 1981 Boston University, School of Public Communications, Boston USA
Bachelor of Science, Public Relations; minor in Organizational Communications

PROFESSIONAL EXPERIENCE

CULINARY INSTRUCTION

- 2004-present American Cheese Society
Founding member and Chair, Fromager Certification Project
Coordinating efforts of volunteer team to create a national certification exam for cheese professionals. Developed and conducted two national surveys, worked with certification consultants, prepared and delivered presentations at the national conference to report on status (2008), developed searchable national internet database of cheese education programs on ACS website. Developed Body of Knowledge document and developed infrastructure to publish and continue its development.
Conference presenter: Organized and moderated panel discussions of Education as Marketing Tool (2005), and Characteristics of Milk (2009). Organized roundtable discussions on subject matter for certification exam at national conference (2008)
- 2004-2007 Murray's Cheese Shop, Agatha & Valentina, New York, New York
Instructor
Conducted cheese tasting classes (more than fifty different tasting classes conducted)
- 2002-2007 epicurean, Port Washington, New York
Founded custom-designed cooking/entertaining educational service, offering custom designed cooking classes taught in their own kitchens. Developed new recipes. Technique-based teaching methodology. Reviewed and critiqued students efforts during each class. In partnership with a wine expert, conducting wine & cheese tasting seminars for corporate & private clients, fundraisers. Occasional onsite catering services.
- 1993 - 1996 Ritz-Escoffier Ecole de Gastronomie Française, Hôtel Ritz, Paris France
Assistant Manager, responsible for the anglophone clientele. Admissions and follow up for individuals and groups, budget and planning for all advertising, press relations, recruitment of chef's assistants/translators, management of recipe database and translation, development of apprenticeship program abroad. Served as examiner for students' practical diploma exams, tasting and critiquing their product. Taught course on French cheeses.

RESTAURATION

- 1996 - 1997 Epicurean Catering, Paris France
Established and ran a small catering service, with an international private and corporate clientele. Range of functions : seated dinners for 12 to weddings for up to 125 to association barbecues for 300. Developed promotional materials and clientele, hired and trained staff, designed menus, handled purchasing, prep, presentation, coordination with facilities, delivery of rentals and other ancillary services. Designed integrated spreadsheets for menu pricing, prep planning, service costs and purchasing.
- 1992 - 1993 Paris en Cuisine, Paris France
Translator (french-english) for a professional-level pastry course (Anglophone course at the Centre de Formation Technologique Ferrandi). Guide and translator for gastronomic visits in Paris.
- 1992 La Ferronnerie, Paris France
Cook (second in a team of two) for a gastronomic restaurant of 25 covers under the direction of chef Christophe Chabanel.
- 1990 - 1992 Page Carter Catering and Seasoned to Taste Catering, Boston USA
Sales and marketing; specialising in business clients. Menu design, sales, function management. Head baker : specializing in American breads and pastries.
- 1991 Aschanti of Saba (private charter yacht)
Chef during delivery cruise from Fort Lauderdale to Antigua aboard this luxury yacht.
- 1988 - 1990 Culinary Classics, Boston USA
Assistant manager. Sales, marketing, function management, training of servers, business development, administration.

HOTELLERIE

- 1987 - 1988 Mill House Inn, Lincoln, New Hampshire USA
Sales manager, liaison between restaurants providing services to group and business clients.
- 1985 - 1987 Harrison Conference Centers, New York, USA
Sales representative, business development among top business clients, national sales office.

SPECIAL EVENTS/PUBLIC RELATIONS

- 2004-2005 New York State Farmstead & Artisanal Cheesemaker's Guild
Director of Marketing & Development
Developed website with profiles of each cheesemaker, organized promotional trip for all of the guild's cheesemakers from across the state to come to NYC for a tour of principal cheese shops, and press tasting function. Developed promotional brochure. Designed logo. Developed slide show for promotional events and website.
Organized fundraiser cosponsored by Slow Food's NYC convivium at Murray's Cheese Shop. Conducted tasting of New York State cheeses as part of Uncorked! New York events. Assisted in the development of grand proposals.

- 2000 Barbara Edelman Communications
Assistant in food and wine specialty public relations firm, two-person office.
Projects: La Paulée de New York, First Growths of Bordeaux 2000, tour of Rupert Symington of Symington Port and Madiera Shippers.
- 1983 - 1985 The Bank of New York, New York USA
Employee activities coordinator, responsible for all special events for 7500 employees.
- 1980 - 1982 Mobil Oil Corporation, New York USA
International public relations staff assistant.

Volunteer and Association Work (*indicates current membership)

In Paris:

International Association of Culinary Professionals

Member, organiser of international gastronomic conference: Paris à Table Today
November 5 - 8, 1995.

American Institute of Wine & Food

Paris Choral Society

Founding Board Member, Secretary

The American Cathedral in Paris

Choir secretary, librarian
Organized several special events such as luncheons, cheese tastings, and cabaret evenings

In Boston:

***American Cheese Society**

Founding member & Chair,
Fromager Certification Project

***Guilde Internationale des Fromagers**

Inducted 2011

***Slow Food**

***All Saints Church choir**

***All Saints First Thursday Bistro**

Created a monthly Bistro for the parish

***Brookline Public Schools**

Brookline High School Council
Brookline Parent Education Network Advisory Board
Superintendent's Task Force on Bullying Intervention and Prevention
Friends of Performing Arts
K-12 Performing Arts Advisory Board

In New York:

Board of Education

Port Washington Union Free School District

Elected member

Budget & Finance committee

Facilities committee

Community Relations committee

Legislative Task Force (chair)

Daly School Home-School Association

Vice President, co-President, Past President ex-Officio

AGATE Port Washington

co-President

Port Washington Chamber of Commerce

Member

Beacon Hill Residents Association

Board Member, newsletter editor

Beacon Hill Safe Lawn & Water Initiative

Founding Board Member

Riverside Choral Society

Board Member