

Kocoa's Kitchen, Inc.

Creative Cuisine for Soul Nourishment

Kocoa Scott Winbush/Chef Kocoa

EDUCATION: - Washburne Culinary Institute-Chef's Training Program, 1991.

Graduated with honors, placed second in school sponsored Hors D'oeuvres contest and wrote term paper that became part of the teaching curriculum.

Cooking & Hospitality Institute of Chicago, 1989.

Obtained Bartending & Beverage Management Certificate.

EXPERIENCE -Kocoa's Kitchen, 1988 to present. As Chef-Owner, I offered once a

week dinners for pick-up & delivery and went on to full-service, off-site catering. I now focus on culinary consulting services which include TV/radio chef, developing & implementing food service systems, adult cooking classes, chef's training for teens, conducting "live" food demos & seminars in myriad culinary venues, teaching job training skills to formerly incarcerated clients and sharing my skills with various Chicago non-profit organizations. *"Cooking With Love"*, May 2000.

Michael Barlow Center, January 2009 to January 2011. As Chef Instructor, I instruct St. Leonard's Transitional Housing client base in Basic Culinary Skills training them for entry level kitchen jobs.

IRA Educational Fdtn – Culinary Camp Chef Instructor, August 2007. I instructed high school students in basic cooking techniques.

Real Men Cook Cookbook, June 2005. Food Stylist

Nude Hippo: Your Chicago Show, June 2003 to July 2004. As **Culinary Reporter**, I was the on-air talent reporting on various Chicago-land food stories with a 3-5 minute food segment. Chicago Commercial Cable TV-Channel 25

Check, Please/WTTW Channel 11, September 2003. On-air guest reviewer for Genessee Depot, Gibson's Steak House and Sally's Original Pancake House.

Calphalon Culinary Center, March 2002 to October 2004. As **Adjunct Chef**, I taught the hands-on basic cooking series.

PSA for Washburne Culinary Institute/WYCC Channel 20, October 2001. Recruitment segment that repeats for each new semester sign-up.

Chicago City Farm, June 2001 to June 2006. As **Chef Consultant**, I represented the Farm in educational and promotional venues as advocate for organic/sustainable food systems.

WCGI 1390AM & 107.5FM Radio-Chicago, November 1998 to December 1999. I appeared weekly, on-air as the **Culinary Advisor** to talk food facts, tips, info and share seasonal recipes.

WGN-TV Morning News-Chicago, February 1998 to July 2000. As **Food Correspondent**, I was featured every Tuesday, 8:45am in a 2-3 minute segment called **“Kocoa’s Kitchen”** (sponsored by **Jewel Foods**) where I prepared creative cuisine **“live”** in the studio.

Hyde Park Cooperative Society, Inc., July 1997 to April 1999. As **Chef Consultant**, I developed the HMR (Home Meal Replacement) system. My duties included creating fresh from scratch recipes & meals, training the kitchen staff in cooking methods and sanitation procedures, maintaining the budget and writing food columns for store newspaper.

Youth Guidance-Clemente Community Academy, September 1996 to June 1997. As **Culinary Specialist**, I developed and implemented programs, workshops & special events that enhanced the regular culinary curriculum at Clemente High School.

Chicago Public Schools C-CAP*- Englewood Tech Prep Academy, February 1994 to May 1997. As **Culinary Consultant**, I developed curriculum for Food Management courses, instructed high school students in commercial food prep techniques & wrote successful proposals for state educational funds. ***Careers Through Culinary Arts Program**

Professional Affiliations

Growing Home, Inc.-Board Member
Les Dames d’Escoffier, Chicago Chapter-Board Member
Washburne Culinary Institute Chef’s Alumni Association-Board Member

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