

megan finlay chef/manager

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Resident of San Francisco, Megan worked for 3 1/2 years on the culinary team at Zynga. Starting when they had 350 employees and she was one of 4 chefs and finishing in early 2012 after their move to the new building in SOMA where she was in charge of her own department in the kitchen, creating the extensive salad bars, sandwich options and grab and go lunches and managing a team of six. Megan has worked in kitchens in London and Sydney as well as here in San Francisco and has also worked as a caterer for festivals such as Priceless, Burning Man, Shaktifest and Movement play. She is also a theater director and choreographer and practices yoga and meditation.

San Francisco

2012-current: Party and Prep Chef at Fork and Spoon

2012-current: Temp Chef at Party Staff

2013-current: Swing Line cook at Kinfolk restaurant in Bernal Hill

2009-2012: Chef at Zynga. General chef, Second Chef and then in charge of her own department and managing a team of 6 people.

2012- 2013: Chef with Table Nectar catering company at festivals Priceless, Burning Man, Shaktifest and Movement play.

london

In London Megan worked as an agency chef for 3 years and was sent to a large variety of city kitchens including hospitals and various corporate kitchens.

sydney

2003-2005 Chef at Sydney Opera House 2000- 2003 Pyrmont Bridge Chef 1998-2000 Concrete café Chef