

**Anya Milano**  
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### **Professional Summary**

Landscaping and culinary professional. 17 years of experience including eco friendly, natural habitat, edible, zero scapes, garden maintenance, project management, financial, & food cost analysis, basic installations, teaching, consulting, food prep, and design. Advanced German and basic Spanish.

### **Skills**

Raw and Classical Sou Chef, edible gardens, maintenance and installations, permaculture, food and plant nutrition knowledge, natural hardscape installations, planting installations, interior planting design and maintenance, Lead Preschool Teacher.

### **Experience**

**Lush~ Farm to Table, Owner** 1999 - Current  
Consulting, prepped raw and vegan meals for small catering events, 20-30 people and retreats, taught small classes on farm to table techniques, advertising, project management, interior/exterior planting design, maintenance and composting, billing and collections. Specialized in sustainable, natural habitat, and edible gardens.

**Sloat Garden Center, Nursery Associate** Jan 2017- August 2017  
Maintain indoor and outdoor plants, assist clients with design, maintenance, special orders and plant disease issues, mentor new employees, assisted with purchasing, received, pricing and up-stocking merchandise, answered phones, increase sales, operate pos register.

**Wildly Beautiful Gardens, Manager** 2010 - 2012  
Project and financial planning, garden maintenance, installations of drip irrigation, zero-scape, natural habitat gardens, edible gardens and rock retaining walls.

**California Culinary Concepts, Intern** 2010 - 2011  
Created pastas, sauces, pastries, raw cuisine, salads, main dishes and sides from scratch with an emphasis on Italian Cuisine. Helped to prep and prepare cuisine for catering events. Assisted clients, accessed and input orders, inventory, menu planning and cost analysis.

### **Education**

**Merritt College, Oakland, CA (2008)**  
Certificate in Horticulture and Landscaping

**California Culinary Concepts (2011)**  
Completion of Intermediate Classical Sous Chef Training with an emphasis on Italian Cuisine