

Laura Stone Walston
9010 Briarcrest Lane
Beverly Hills, California 90210
818-521-1872 lswalston@icloud.com

Mission/Summary

My goal is to bring my talent, passion for cooking, heat, pressure, organization and team comradery to the industry kitchen. Currently, my goal is to expand my culinary opportunities and provide value to its clients and business growth.

Working with restaurant and large event catering companies, has afforded me a great transition opportunity via utilization of my prior twenty-year experience in "soup to nuts" consumer product management/organization, merchandising and event/tradeshow promotions.

During the last two years, I have immersed myself in the professional culinary arena. I have recently earned my culinary arts degree. During basic training, I have worked with a culinary agency with a roster of high profile catering and restaurant group clients.

My "pirate ship" kitchen employment experience began as a teenager. Although my adult work journey veered into a successful consumer product career, over the years I intermittently, continued my work, as a "kitchen-soldier." To expand into new opportunities in industry is the natural next step for career growth in the culinary community.

Experience: Current

CULINARY

Culinary Staffing

Los Angeles
March 2017-current

Freelance cook for a variety of high profile catering companies and restaurant groups.

Responsibilities include:

- Prep for all menu components including:
- Full "Mise en place" for Event menu preparation and organization .
- Full preparation of meats and produce
- Cooking
- Salads
- Grilling
- Frying
- Sauces
- Dressings
- Plating/plate up
- Full set up and break down of "trucked in" kitchens to event venue locations.

Clients include:

Wolf Gang Puck Catering

Main Catering Kitchen/Hollywood & Highland

LA Live Catering Kitchen

Events/venues Include:

- Shrine Auditorium: Micro Soft
- Annenberg center for the Arts
- Congo Room WGP restaurant
- Century City Mall
- Congo room
- Pacific Design Center
- Private client weddings

WPG Restaurants

Hotel Bel-Aire

Congo Room

Pacific Design Center

Patina restaurant group Catering:

Events/venues include:

- Main Catering kitchen at Dorothy Chandler pavilion
- Disney Concert hall
- Emmy's /Los Angeles convention center (4,500 guests)
- Los Angeles Athletic Club

Kitchen for Exploring Foods

Owned and operated under Patina restaurant group

- Managed a variety of private home events including the chrysalis charity event.

Fox Studio

- Fox kitchen for catering
- Fox screenings (3000 guests)
- Employee Christmas party (5000 guests)

Hotel restaurants & Banquets

- Jean George at the Waldorf Astoria/Beverly Hills
- Langham hotel -Pasadena
- JR Marriot hotel -Down Town LA
- Malibu Beach Hotel

Professional member & Country Clubs

- Riviera Country Club
- Bel aire Bay club
- Lake Side golf club (Non culinary staffing event)
- Neuehouse Hollywood

Quanta's international first class lounge

- Quanta's Kitchen LAX lounge services

Experience: Past

Over two decades of experience working for both product and entertainment based companies. My work has encompassed a full spectrum of grass roots marketing functions including:

- Identifying key product trends. Full "soup to nuts" project management.
 - Branded consumer product development, management and strong understanding of product manufacturing.
 - Client relationship management • Licensing • Organizational Development • Strategic Planning and presentations.
 - Retail Sales • Competitive and Market Analysis • Brand Development • Contract Negotiations.
 - Revenue Optimization • Marketing Strategy • Pricing Strategy • Driving Pipeline.
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Bread & Butter Productions LLC

Currently, I have been working independently as a consultant to develop new consumer product brands, licensing/merchandising for entertainment and the retail industry. This includes developing consumer product expansion for companies that want new product platforms to enhance financial growth and diversification.

Additional Bread and Butter product projects:

- **"PocketPeople" dolls: brand development and manufacturing**

A re-invention for a cottage industry "hand made" doll maker for mass production and distribution. Kick started orders that included FAO Schwartz, Wal-Mart, Amazon and numerous specialty stores in the United States.

Over a twelve month period, I developed an extensive grass roots build of a new doll business including: brand identity, marketing strategy, secured start up capital investors, partnership with down town LA manufacturing. Afforded business resources and salaried staff for "full on" product development, manufacture, inventory, distribution and sale

- **Extreme Studios: Consultant**

Anaheim, CA

Developed licensing division for Extreme Studios an independent comic book publisher. Created Merchandising program for successful comic book creator Rob Liefeld for successful comics including the "Young Blood" series.

- **Sam Saboura Fashion stylist: Consultant**

Los Angeles, CA

Licensing consultant for Sam Saboura: Fashion Stylist for the hit TV shows "Extreme Makeover" and author of "Real Style."

DIC Entertainment (Subsidiary of Walt Disney Corporation)

Burbank, CA

Vice President of International Licensing

1997 - 1999

- Revamped international licensing division and secured International TV placement for roster of DIC produced animated series
- Developed merchandising and new animated show projects for IP's including "Madeline," "Mummies Alive," "Tex Avery," "Archie" and "Where in the World is Carmen Sandiego?"

Mattel Toys Inc.

El Segundo, California

1996-1997

- Licensing consultant for specialized licensed Barbie product and overall property evaluation for all product division. Worked on securing licensing agreements and merchandising for Specialized Barbie Products. Also rendered product development for "Hot Wheels and preschool "See and Say" toy division.

Avison Entertainment (Home Video Division of Warner Bros Records)

Los Angeles, California

Product Manager

1995- 1996

- Responsible for product management and creative development for home video division of Warner Bros Records.
- Oversaw production and sales of home video products including "Rhino Records," "Jane Fonda" exercise series, "The Red Shoe Diaries" "Nike Fitness."

Just Toys, Inc.

New York and Los Angeles
1990 – 1995

Vice President of Product Licensing

- Managed sales for specialty product licensing accounts with \$40 million in annual revenue including Disney, Lucas Arts "Star Wars", Jim Henson production's Muppets, Disney's Little Mermaid, and Marvel Super heroes
- Engineered "Soup to Nuts" product management for licensed toy division, working daily with domestic and international licensors on all phases of licensing contract negotiations, product development, approvals and final product production. Markets.
- Opened and managed Just Toys Los Angeles office in 1994

Hamilton Projects Inc.

New York, New York
1988-1990

Account Executive

- Responsible for licensing programs for both corporate and entertainment properties including Hanna Barbara's Flintstones, Jettisons, and Scooby Doo, Miller Lite, Hershey's, I ♥ New York and Twin Peaks

Education

- New School of Cooking

Professional Diploma in Culinary Arts

Culver City/Pasadena, CA

- Epicurean School of Culinary Arts

Professional Certification

Los Angeles, CA

- Marymount Manhattan College

B.A. in Communications and Marketing

New York, New York

- Fashion Institute of Technology

Associates Degree in Fashion Buying and Retail Merchandising

New York, New York

ADDITIONAL

- Professional Affiliations: Women in Toys Professional Organization for women in the toy and consumer product industry,

Multiple Choice (1 point each)

C 1) A gallon is equal to _____ ounces

a. 56

b. 145

c. 32

d. 128

C 2) Mesclun are what type of vegetable?

a. Roots

b. Beans

c. Salad Greens

d. Spices

B 3) What does the term braise mean?

a. Sear quickly on both sides

b b. Slowly cook in covered pan with little liquid

c. Cook on high heat and quickly

d. Slowly cook in simmering water

165-185
Depends on size
a 4) At what internal temperature must chicken be cooked so that it is safe to eat?

a. 155 degrees F

b. 165 degrees F

c. 175 degrees F

d. 185 degrees F

a 5) How do you blanch vegetables?

a a. Immerse for a short time in boiling water C then ice bath

b. Cook lightly in butter over med heat

c. Soak in cold water overnight

d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?

a. Olive Oil

b. Salt

a c. Brown Sugar

d. White Sugar

a 7) What is Al Dente?

a a. Firm but not hard

b. Soft to the touch

c. Very hard

d. Very soft

a 8) Food should be left out no more than

a a. 2 hours

b. 3 hours

c. 4 hours

d. 5 hours

but depending
of food
it may vary
fruits may be left
and dry goods

meats
proteins & produce -
might need to be refrigerated immediately

Prep Cooks Test

C 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- b. In a sink with cold water
- ☒ c. On the counter
- d. In the microwave

? *controversial - but can be done*

A 10) Which of the following can you use to put out a grease fire?

- ☒ a. Baking Soda
- b. Baking Powder
- c. Flour
- d. Water

b ~~a~~ 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- c. 50-160
- d. 30-130

d 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- c. Chop, dice, Mince
- d. Mince, dice, chop

b 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- ☒ b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

C 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- ☒ c. Liquid
- d. Oil

a 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- c. Slotted Spoon
- d. Portion Spoon

a) b 16) Which of the following means to cook in a small amount of fat?

- a. Season
- ☒ b. Sauté
- c. Broil
- d. Boil
- e. Fry

Prep Cooks Test

a 17) What is a Julien cut?

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

a 18) To cook a food in a pan without browning over low heat until the item softens and releases moisture.

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

Salt Pepper

19) _____ & _____ are the basic seasoning ingredients for all savory recipes.

20) _____: to cut into very small pieces when uniformity of size and shape is not important.

- Rough dice small dice or
- Mince

