

# RACHEL ZAIRAN ZHOU

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## Education

**The Culinary Institute of America** Hyde Park, NY January 2017

- Associate in Occupational Studies, Culinary Arts

**The University of International Relations** Beijing, China June 2013

- Bachelor of Arts in English Language and Literature

## Experience

**Key & Fork** Shanghai, China June 2021---- now

*Food Writer & Editor/ Project Manager*

- Writing food-related features, articles, and reviews in-dept independently and taking food photos for digital media outlets (@Key&Fork wechat account). Topics include but not limited to: restaurant recommendations, special features, in-depth interviews with chefs, guides during the epidemic, sustainability, cooking books and movies recommendations, global F&B news, etc.

**BOOK & BUEATY** Beijing, China June 2016---- now

*Contracted Translator*

- Translating English books (mainly cooks books and food & beverage industry related) into Chinese.
- Already published: *The Cook`s Book* 《厨艺之书》 ISBN 978-7-5680-4514-8 2019.1 / *A Day at elBulli* 《斗牛犬餐厅的一天》 ISBN 978-7-5680-5589-5 2021.1 / *Rene a Journal* 《NOMA 主厨日记: 勒内.雷哲皮的创意自述》 ISBN 978-7-5680-6974-8 2021.4 / *Time and Place in Nordic Cuisine* 《NOMA 新北欧风暴: 全球先锋餐厅的美食探索》 ISBN 978-7-5680-6973-1 2021.8
- In the process: *Modernist Bread(Volume I)*

**Shanghai BANG! Media** Shanghai, China Sept. 2020---- June 2021

*Food Editor*

- Composing, editing and laying-out articles mostly covering f&b industry, occasionally working on other topics as well.

**Highline** Shanghai, China June 2019---- Oct. 2020

*Event Manager*

- Planning and organizing large groups` reservations, parties and events based on guest`s specific request and the restaurant`s operational ability. Successful events including: Maison Kitsune opening after party, Cartier Christmas gathering and keeping long-term relationship with Hermes, Disney and etc.
- Formatting and designing seasonal menu using Adobe Illustrator.

***The Middle House*** Shanghai, China Sept 2018---- June 2019

*Captain*

- Served under the standard of fine dining while promoting the sales and executing proper wine and spirit service.
- Helped restaurant manager monitoring restaurant operation

***Victor International Corporation*** British Virgin Island / Clarkson, MI, USA Oct 2017---- Feb 2018

*Private Chef*

- Responsible for three meals a day for the host family.
- Prepare food for different events as requested by the host.

***Commander`s Palace*** New Orleans, LA, USA February 2017—Oct 2017

*Senior Line Cook*

- Started as a Production Cook
- Promoted to a hotline line cook, producing and serving entrees during service.
- Worked all the stations in the kitchen, including production, pastry and Garde Manger departments. Am able to help sous chefs monitoring the entire station`s daily production and service.

***Canlis Restaurant*** Seattle WA, USA January 2016—April 2016

*Externship*

- Started as a Production Cook
- Promoted to garde marge, and serving entrees during service.
- Resulted in a paid internship programme after showing what an intern did could mean a lot to the restaurant`s operation.

***Belgian Beer Cafe*** Shanghai, China August 2014—April 2015

*Line Cook*

- Started as a Production Cook
- Promoted to garde marge and pastry station, serving entrees and desserts during service.

***DoubleTree by Hilton*** Shanghai, China July 2013—June 2014

*Guest Relation Assistant*

- Cooperating with other departments to provide guests with high-quality services from the first moment they enter the hotel.
- Handling guest check-in, check-out, currency exchange, as well as acting as a concierge
- Assisting front office manager to translate headquarters reports, handle guest comments and write feedback emails.

## **Activities and Awards**

IELTS score: listening 8, reading 9, writing 7, speaking 6.5

Overall:7.5 2019

Winner of the Young Professional`s Medal of Merit, Académie Brillat-Savarin scholarship, 2017  
BarSmarts Certificate, Pernod Ricard USA, 2018

The Court of Master Sommeliers Introductory Course level, certified, 2017

The Culinary Institute of America, Class group leader, 2016—2017

La Papillote, the school journal of The Culinary Institute of America, contributor, 2015—2017

ServSafe Certified, National Restaurant Association, Valid through 2020

TEM-8 Qualified, 2013

Languages: Native Language Mandarin, fluent in English spoken and written, able to speak daily & food-related Japanese

