



Erica Wides

erica@chefsmartypants.com | ericawides@yahoo.com

-
- 1997-Present **Institute of Culinary Education** | *Chef-Instructor*
New York, NY
Culinary and Baking/Pastry Instructor, Curriculum Writer.
-
- 1997-Present **Self-Employed Freelance Chef**
New York, NY
Personal Chef and Cooking Instructor for private clients, recipe development consultant for various corporations, artisanal wedding cakes.
-
- 1995-1997 **Arcadia Restaurant** | *Sous Chef*
New York, NY
Oversaw and expedited lunch service for 50-80 covers, three star cuisine.
-
- Seasonal **Quisisana Resort Hotel** | *Sous Chef*
1994-1997 Center Lovell, ME
Created and developed seasonal menu. Oversaw and expedited lunch and dinner service for 150 guests. Trained and supervised staff of 15.
-
- 1993-1994 **Savoy Restaurant** | *Line Cook*
New York, NY
Dinner sauté and grill stations
-
- 1992-1994 **Nosmo King Restaurant** | *Line Cook/Pastry Cook*
New York, NY
Dinner sauté, grill, and garde manger. Pastry Assistant.
-
- 1992 **The China Grill** | *Culinary Externship*
New York, NY
Apprenticed on all stations.
-
- Education **Culinary Institute of America** | Hyde Park NY, 1997
Continuing Education Baking and Pastry Intensive
- New School for Social Research** | New York NY, 1992
Master Course in Cooking Certification Program
- School of Visual Arts** | New York NY, 1989
BFA in Photography/Sculpture
-
- Interests International travel, hiking, yoga, reading