

Contact

kbarrott@gmail.com

www.linkedin.com/in/katryn-barrott-0b74597 (LinkedIn)
www.FoodStyl.com (Company)
foodstylingflorida.blogspot.com/
(Blog)

Top Skills

Recipe Testing

Culinary Skills

Food Styling

Languages

English (Native or Bilingual)

Certifications

HVAC

Publications

Tampa Bay Catering

Katryn Barrott

Food Stylist/Chef - Business Owner
Pinellas Park, Florida

Summary

OBJECTIVE

My food styling experience is supported by my hotel, resort and catering work background which includes Garde Manger chef/ Pantry chef, Broiler cook & high volume Banquet cooking.

Experience

FoodStyl.com

Food Stylist

December 2012 - Present

Tampa/St. Petersburg, Florida Area

* Mobile remote kitchen setup including; microwaves, table top grills, skillets, torches, heat lamps, ice chests, ovens, appetizer ovens, freezers, refrigerators, ice chests and more - custom built toward each contract. Food Styling presentations and techniques for display quality and longevity of food displays.

* Prevalent Brands include; Perdue®, Nestlé , M&M's®, General Mills, Omaha Steaks, Kraft, Oscar Mayer, Quaker Oatmeal, Jif®, Smucker's®, Tyson Foods, Jimmy Dean, Ball Park Franks, Hillshire Farm, Hershey's, King Arthur Flour, Reynold's Wrap, Sam's Club, Target, Reddi-Wip, Emmi Cheese, Weight Watchers, Josh Cellar Wines, Barone Fini Wines, Deutsch Family Wine & Spirits

* Video infomercial Core shoots;

Harvest Cookware Pressure Pro, Bluewater Media & 2015

<https://www.youtube.com/watch?v=DCNjiN5MISU>

Moxie Nomination for Ronco's Ready Grill;

<https://www.youtube.com/watch?v=2bKVJKOFyIA>

* Created and Maintain Food Styling content:

Website; <http://foodstyl.com> | Portfolio: <http://foodstyl.com/kat.html>

Blog: <http://foodstylingflorida.blogspot.com/>

"Food Styl" Facebook: <https://www.facebook.com/FoodStyl>

Collaborate and connect to a dynamic network of dedicated, professional Food Stylists on Social Media

Food Stylist photographer's portal listing; http://foodportfolio.com/food_stylists/directory/food-stylist/katryn-barrott

* 2013 trained at technical education center for Heating and Refrigeration technician to further my food holding equipment maintenance and repair skills

* Extensive food styling kit & portable equipment for freshest food presentations, transportation and remote location shoots

Cater Express

Chef, Food Stylist, Owner

December 2007 - April 2012 (4 years 5 months)

Largo, Florida

*Food Styling for infomercial media

*Full service Catering 50 - 500 people

*Off-site Corporate cafeteria, Breakfast & Lunch Mon-Fri. 200 people

<http://caterexpress.blogspot.com/>

HSN

Culinary Assistant

November 2004 - December 2007 (3 years 2 months)

Television Food Styling, on-air support

Food styling and assisting for on-air hosts, including product shopping, cooking, stepped out (prepared) food staging.

Organized merchandise tablescapes for live product demonstrations.

Supported live television shows with any needs on set or backstage.

Education

Pinellas Technical Education Center-St Petersburg

HVAC Certified, (HACR, HVAC, HVACR) · (2012 - 2013)

St. Petersburg College

Hospitality Management A.S. Associate of Arts, Restaurant Hospitality Tourism
Management · (2005 - 2007)

St. Petersburg College

Associate of Arts (AA) ; AS, Hospitality Administration/
Management · (2004 - 2007)