

ABOUT ME

I'm a student journalist and line cook who works well in fast, demanding environments. Time in the kitchen has shaped how I report: I'm comfortable under pressure, I pay close attention to detail, and I understand the value of showing up for the people around me. In my reporting, I'm drawn to stories built on real conversations and lived experience, the same way a good dish comes from knowing your ingredients. Whether I'm on the line or interviewing someone, I try to approach the work with curiosity, patience, and a commitment to getting it right.

EXPERIENCE

<p>“Behind the Pass: Kid Sister” — Multimedia Reporting Project Walter Cronkite School of Journalism & Mass Communication</p> <ul style="list-style-type: none">Produced a comprehensive multimedia storytelling package combining written reporting, photography, audio, and video to profile Kid Sister Wine Bar and its head chef.Reported and wrote three feature stories exploring chef identity, seasonal menu development, and the restaurant’s relationships with local farmers.Shot and edited a short documentary-style video capturing behind-the-scenes menu testing and kitchen operations.produced a scripted, interview-based podcast episode highlighting the farmers’ market supply chain and its impact on the restaurant.Designed supplementary visual elements, including graphics and layout components, to unify the project across platforms. <p>Line Cook</p> <ul style="list-style-type: none">Fast-paced, high-growth smash burger and bar concept.Prepared and executed grill station orders to maintain consistency in burger build, timing, and presentation under high volume.Coordinated with other cooks and kitchen staff to ensure smooth, efficient service during peak hours.Maintained kitchen sanitation and organization, adhering to food safety standards to support a clean, safe cooking environment.contributed to ongoing concept expansion. <p>Savory Chef</p> <ul style="list-style-type: none">Led the savory program known for its precision and high standards, prepared items such as quiches, sandwiches, composed salads, and rotating seasonal specials.Managed daily mise en place for all savory offerings, coordinated production with the pastry team to maintain timing, consistency, and product freshness across both kitchens.Executed recipes with a balance of technique and efficiency, adapting French-inspired flavors to a fast-moving café environment without compromising quality.Oversaw station organization, inventory checks, and food safety compliance, ensuring smooth service during high-traffic morning and lunch hours.Collaborated with chefs and management on menu updates and new savory features, contributing ideas rooted in fresh ingredients and practical execution.	<p>Arizona State University Aug. - Dec. 2025</p> <p>Bad Jimmy’s Dec. 2025 – Present</p> <p>J.L. Patisserie Feb 2024 – Nov 2025</p>
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EDUCATION

Bachelors Degree in Journalism and Mass Communication

Arizona State University
Aug. 2023 - Current

SKILLS

- Time management
 - Communication
- Photography
 - Critical thinking
- Writing
 - Videography
- Problem solving
 - Creative