

# JAMIE CANTOR GINSBURG

310.428.6342

[chef@platinecookies.com](mailto:chef@platinecookies.com)

[platinecookies.com](http://platinecookies.com)

## EXECUTIVE SUMMARY

A culinary entrepreneur who created, from the ground up, a “from scratch” bakery which received both national and local acclaim. A **Culinary Institute of America** graduate and **French Laundry** alumna with both sweet and savory training and experience in both front and back of the house. Hands on experience in every facet of the food industry from production to upper level management. Experienced in original recipe development, production, and fulfillment for an entire line of desserts for the Williams-Sonoma brand. Consultant for specialty food brands focusing on functional foods.

## WORK HISTORY

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|---|---|
| <b>Platine</b><br><i>Chef de Cuisine/Owner</i>  | Los Angeles/Culver City, CA<br>2002 - Present |
| <ul style="list-style-type: none"><li>• Developed an e-commerce website, wholesale and retail bakery featuring Gourmet Baked Goods</li><li>• Local and National Press: <i>The Wall Street Journal</i>, <i>Los Angeles Magazine</i>, The Food Network’s <i>Food Finds</i>, and more</li><li>• Consultant for recipe development for specialty food brands including <a href="#">Salivation Snack Foods</a></li></ul>                                     |   |
| <b>Platine at Williams-Sonoma</b><br><i>Artisan Bakery featured online and in catalogs</i>  | Culver City, CA<br>2012 - 2015                |
| <ul style="list-style-type: none"><li>• Curated and produced a custom line of exclusive baked goods</li><li>• Responsible for product development for both the classic line and unique seasonal products</li><li>• Managed operations for the entire process: production, order fulfillment, and customer service</li><li>• Developed and maintained a constant dialogue with upper level management and the Williams-Sonoma Perishables Team</li></ul> |   |
| <b>The French Laundry</b><br><i>Chef de Partie and Commis</i>   | Yountville, CA<br>1998 – 2000                 |
| <ul style="list-style-type: none"><li>• Responsible for daily preparation and plating of desserts</li><li>• Consulted with the Pastry Chef and Chef/Owner regarding the daily menu</li><li>• Prepared hand made chocolates, plated desserts and other pastry mise en place</li></ul>  |   |

## EDUCATION

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|--|------------------------------------|
| <b>Santa Monica College</b><br>Pursuing credits for Masters in Food Science                      | Santa Monica, CA<br>2019 - present |
| <b>The Culinary Institute of America at Greystone</b><br><i>Certificate in Baking and Pastry</i> | St. Helena, CA<br>1999             |
| <b>The Culinary Institute of America</b><br><i>Associates Degree</i>                             | Hyde Park, NY<br>1998              |
| <b>Emory University</b><br><i>B.A. in French Culture with a minor in Art History</i>             | Atlanta, GA<br>1995                |

## TEACHING EXPERIENCE

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|---|----------------------------------|
| <b>The New School of Cooking</b><br><i>Cooking and Pastry Instructor on a Freelance Basis</i> | Culver City, CA<br>2009-2012     |
| <b>The Gourmandise School</b><br><i>Cooking Instructor on a Freelance Basis</i>               | 2015-present<br>Santa Monica, CA |