

Leanna Gautney

Natural Chef,
nutritional coach &
culinary Instructor



Experience: 30+ years - Culinary & Mgmt
Degrees: AA, Business Admini, BA, Business
Mgmt & Organisational Leadership
Certifications: US Navy, Army National
Guard, Federal Law Enforcement Academy;
ServSafe Food handlers, Idaho (Oct2023),
Bartender School, First Aid & CPR; ICE
(Institute of Culinary Education) or CIA
(Culinary Institute of America) Fall 2024

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GREETINGS

As a natural chef and restaurateur, Please know, I am intrigued, excited and highly interested in your business. I want this to serve as my interest acceptance for a Chef/ Cook position, or equivalent in your kitchen or program. I am happy to serve in any capacity or position you may have, in which I may be a right fit.

CULINARY BACKGROUND

MY CULINARY WORK & BACKGROUND:

For 3 generations, my family were lifelong dairy farmers in Redland Oregon. We had 400-600 head of cattle, marketing to several restaurants in Oregon, as well as contributing to the main industry of dairy farmers. My great grandfather was one of the first Presidents of the Dairy Farmers Association for years. I have several family members who were and are Chefs. I grew up with an appreciation in growing & cooking & preserving fresh food, caring for livestock & land. My southern grandmother, (mother's side), was a farmer and healer (medicine woman). From the time I could walk, they had me in the kitchen working with herbs, baking, preserving farm foods and cooking family meals with them. My family on my father's side ran a hotel and commercial kitchen at a private campground in WA state, where I was first exposed to restaurant kitchen work.

I have worked practically every position in a restaurant over my career and cooking for my own family since becoming a mother at 15. I've managed and served at bars, restaurants, pubs and catering companies. I served at church events and as volunteer Director of a large food pantry in McMinnville, OR., I managed all aspects of business and volunteer coordination.

A little known fact about me - I was an extra on Grimm & The Librarians and then my food was selected by Master Chefs in 2018 (season 10). It validated my skills to have my dish chosen for flavor and recipe - selected over 80 other contestants! However, I was not great in convincing producers of my acting skills so did not end up on TV! I'm a much better Chef than an actor!

As a natural chef, I currently teach farm-to-table culinary skills & preservation to Veteran families, as executive director of a nonprofit called Dunshire Ranch. I have Excellent knowledge in creating special healthy and detox diets, creative homestyle and international cuisines, from the classic to the modern. Dishes such as Japanese, Indian, Chinese, Thai, Mexican, Slovakian, Hungarian, French, Spanish, Italian, Portuguese, Brazilian, Greek, British, American, Russian, Mediterranean, Caribbean, Keto, Macrobiotic, Vegetarian, Vegan, etc. Therefore, I define my cooking style as a mix of fine natural flavors, which are always inspired by fresh local ingredients and tastes of different cultures.

I am a baker, making my own sourdough breads with a 234 yr old starter, weekly for 10 +yrs. I also have taught these skills to children and adults, alike.

I enjoy ferments - raw cheeses, yogurts, marinara, salsas, lactoferments, pickles, kimchi, kombucha, food alchemy, tonics, and other forms of canned foods and preserves, as well. All baked goods and pastries are scratch-made. I have several homestyle signature dishes that always bring people back for more. As a natural chef and nutritionist, I enjoy all forms of gastronomy, biology, food science, herbology and viticulture, to include making wines and hard cider seasonally.

In the past I've participated and won several cooking competitions, conducted cooking demonstrations at county fairs and traveled all over the world with my military spouse - gaining international influence of cuisine from mentoring chefs along the way.

Below, is a few pictures of my work. If you lookup #gautneygrublove online you will find more. My Instagram: mommag





Liked by mamalong3 and 12 others

mommag I had some great tasting food today and even got sent to see the producers of the show. BUT - guess I didn't have enough of an acting personality or didn't stand out enough against another cook with military background to get chosen to be on the show. It was a great experience all together and I met a lot of great people. At least they loved my food and so did everyone I shared it with ...and at least I tried! You never know unless you try! Thank you all for your support - you know my passion for cooking! Maybe I'll try again next year!! ;) #masterchef #cookingcompetition #didntgetpicked



Here's also a quick Instagram post about foods I've prepared:

https://www.instagram.com/p/BI4LCMsB4h0/?utm_medium=copy_link

To share a little more on my background - my first job was as a hostess at Denny's. I held jobs as a waitress at an Indian restaurant, Mexican Restaurant, military facilities and as a server/cook at every church we were affiliated with. I attended bartending school at age 19, working as a bartender and then manager for 12 years, in various establishments.

These early years helped me understand fast-paced restaurant and hospitality industry. I had a young family and a spouse in the Navy, so I worked nights. I ran the bar for five different restaurants, two event centers, several pubs and night clubs in California, Washington, Nevada and Oregon. I worked as bartender and cook for sporting events and large concerts in San Francisco and also managed bars and catered for the Navy Base, while in San Francisco. When we moved to Reno, Nevada, I waitressed & tended bar at the Casino.

When we transferred to WA, I tended bar at a night club up to my 9th month of pregnancy with my youngest child. After I recovered, I was offered a bar manager position at the Top-Three Lounge at McChord Air Force Base. They had several clubs on base, so I gained experience in 7 other bars, catered events & covered staffing shortages. I was often catering/ bartending events for entire divisions of AirForce personnel and larger base-wide events, as well.

I went into Business and Financial Management in 2000 and joined the Navy, serving 9yrs. I held government finance positions, soon entering Federal Law enforcement. My correctional career with the Bureau of prisons was a cumulative total of 7 years, managing incarcerated prisoners in housing and while working Food Services. When I became Executive Director of a Domestic Violence agency 2021-2023. Exec. Director of Veterans Ranch 2021-Present, giving me further ability to be trauma informed in my leadership and work environment. My work with inmates and survivors of Domestic Violence & Abuse, helped me recognize diversity in backgrounds

cultures and personalities. As such, I am able to adapt in most any setting or team collaboration - to manage a kitchen, department or division, if needed - or to work alongside as assistant or as a teammate.

After obtaining my AA in Business in 2009 and my BA in Business Management & Organizational Leadership, in 2017, I took leadership to new levels in my career. My college also gave me concentrations in other areas, to include Human Resources, psychology, grant management, communications, marketing, administrative and financial aspects of law and business.

In the years I spent working with the public, in government, my own business, and with nonprofits; my efforts and vision always diverts back to my passion for food, health, and nutrition. The knowledge gained through years of personal study of cuisine, culinary, natural medicine, nutrition, wholistic health & herbology -

Any experiences gained means I am just that much closer to my career goals in food and nutrition - it's always been my passion.

I know surrounding myself with other skilled Chefs and cooks with solid kitchen experience, will lead me to owning and running my own farm-to-table restaurant and nutritional practice. With my executive and customer support skills and a high aptitude for learning & growth - I believe I am equipped with the right skills and attitude to handle whatever challenges I may face along the way!

At this time, I still manage our family homestead & nonprofit, instructing culinary workshops, as ai have time. I believe working in the city with trained chefs and gaining further culinary expertise - will be of a mutual benefit. I know I can bring a fresh perspective and a depth of nutritional knowledge to those I serve. For myself, I believe I can gain more culinary skills and connections in the industry by doing what I love - to cook amazing meals!

PERSONAL STATEMENT:

No Drugs, Light Social Drinker,
Clean Criminal Record, Clean
Driver's License, Mature, Health
Conscious, Flexible, Mindful,
Responsible and Easy-Going
Personality.

* Idaho Food handlers card (exp
Oct2025). * References provided
on request.

Please let me know how, where &
when I may be of service. I look
forward to speaking about next
steps - please contact me with
any further questions you may
have.

Best Regards!

With aloha,

Leanna Gautney