

HILARY MERZBACHER

[E-MAIL] HMERZBACHER@GMAIL.COM [WEB] HILARYMERZBACHER.COM [PHONE] +43-676-6612140

EDUCATION

THE FRENCH CULINARY INSTITUTE (New York, NY)

Classic Culinary Arts, graduated August 2011 (*Top of Class*)

RHODE ISLAND SCHOOL OF DESIGN (Providence, RI)

Bachelor of Fine Arts, Illustration, Class of 2009 (*Honors*)

EXPERIENCE

LADIES HOME JOURNAL (New York, NY)

Associate Food Editor *September 2013 to December 2013*

Worked in collaboration with LHJ's Food Director as part of a small, two-person team to develop feature stories and monthly recipe columns from start to finish. Continued creating and refining recipes in the test kitchen, supervising freelance testers as needed. Wrote and presented proposals for future content and collaborated with art directors to shape the design and photography of the magazine's food pages.

Assistant Food Editor *January 2012 to August 2013*

Devised fresh ways to deliver recipes and cooking tips to LHJ's vast reader base, following the magazine's redesign in March 2012. Worked extensively in the test kitchen to innovate and perfect original recipes. Assisted in styling numerous photo shoots. Wrote and edited recipe copy for publication and contributed content to the magazine's social media outlets, via Twitter and Pinterest.

FREELANCE FOOD STYLIST (New York, NY)

October 2011–January 2012

Collaborated with authors, art directors and photographers to establish the visual appeal of two cook-books—*The MOM 100* by Katie Workman (published Spring 2012), and *Tortas, Tacos and Tamales* by Roberto Santibañez (published Fall 2012). Styled hundreds of recipes, collected props and coordinated production schedules.

SAVEUR MAGAZINE (New York, NY)

Test Kitchen Assistant *September 2011–December 2011*

Cooperated with editors to refine content and recipes for this renowned food publication. Worked extensively on photo shoots, both in the studio and on location, playing an instrumental role in propping, styling and photographing. Contributed articles to the December 2011, January/February 2012 and March 2012 issues of the printed magazine, as well as original recipes and product reviews for the website.

AQUAVIT (New York, NY)

Garde Manger *March 2011–July 2011*

Hired after three weeks of internship to work on the line of New York City's premier Scandinavian restaurant. Gained experience as garde manger, producing cold dishes for the formal dining room and the restaurant's high-volume bistro.

FRESH ARTISTS (Philadelphia, PA)

Project Assistant *August 2009–December 2010*

Worked with the director of an innovative arts-based non-profit to improve office systems and to plan and execute large scale installations of children's artwork in high visibility corporate spaces.

SKILLS

COMPUTER/WEB

Well versed in use of InCopy, as well as Photoshop and Illustrator. Experienced with use of online blogging platforms such as WordPress and Blogger.

KITCHEN

Adept at recipe development, recipe testing and foodstyling.

DESIGN

Strong aesthetic sensibility and commitment to solving problems creatively.