

Kate Williams

Writer & Editor

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*Creative culinary writer, editor, and recipe developer with over eight years experience. Expert project manager and general get-things-done-r. Team leader. Start-up lover. Previous food editor at award-winning news website, [Berkeleyside](#), and co-author of the cookbook, *How to Build a Rich Table* (Chronicle Books, 2018). Featured on James Beard Award-winning website *Serious Eats* and in nine cookbooks from *America's Test Kitchen*. Currently Editor-in-Chief at *Southern Kitchen*, a content and commerce website dedicated to all things southern food.*

Recent Experience

[Southern Kitchen](#) | Associate Editor, Editor-in-Chief | July 2017 - Present, Atlanta, GA

Lead content team at a growing culinary and lifestyle website centered around Southern cooking. Manage editorial calendar and content creation across staff and freelance writers with strong emphasis on SEO-drivers and analytically-proven successes. Write and edit both short and long-form content. Manage recipe development, photograph and video production. Supervise audience development and distribution. Work closely with email and marketing teams to develop brand voice; write and edit relevant brand copy. Triage reader feedback and customer service. Co-host of weekly podcast, *Sunday Supper*.

Freelance | Writer, Editor, Recipe Developer | June 2012 - Present, Atlanta, GA

Specializations include recipe development, restaurant coverage, trend reporting, and culinary science. Published by [Chronicle Books](#), [Serious Eats](#), [Anova Culinary](#), and more. Currently working with vegan chef Bryant Terry and Ten Speed Press on his newest cookbook project, *Vegetable Kingdom*.

[Berkeleyside Nosh](#) | Editor | January 2015 - April 2017, Berkeley, CA

Managed hyper-local restaurant news website. Wrote and edited news and feature stories. Supervised freelance team. Coordinated social media strategy. Shot and edited photography. Strategized on fundraising and web design. Edited and project-managed the paper's first-ever dining guide, *The Nosh Guide*.

Additional Experience

[Mission Heirloom](#) | Communications and Marketing Manager | June - October 2014, Berkeley, CA

Managed all copy, communications, and marketing content. Developed brand voice and launched blog. Developed dessert menu and planned events.

Personal Chef | June 2012 - June 2014, Berkeley, CA

Cooked weekly meals for families in the Bay Area.

[America's Test Kitchen](#) | Test Cook and Writer | June 2010 - June 2012, Boston, MA

Developed recipes and wrote copy for nine cookbooks. Worked on four seasons of television programming.

Willamette Week | Arts and Culture Reporting Internship | September - December 2009, Portland, OR

Education

Reed College | BA, Religion | August 2005 - May 2009, Portland, OR

Skills

Wordpress and Squarespace CMS. HTML. AP, Chicago, and MLA style. SEO strategy. Google Analytics. Reader engagement and customer service. Social media management. Mailchimp. Food photography and styling. Adobe Creative Suite. Microsoft Office Suite. Rock climber. A quick and enthusiastic study on new programs and ideas.