

# JOCELYN HOPPA

## HOLISTIC CHEF

### CONTACT

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- 📍 Woolwich Twp, NJ

### SKILLS

Eating for Health, Locally Sourced Food, Knife Skills, Plating, Mise En Place, Fermentation, Baking, Plant-Based Diets, Altering Recipes for Specialty Diets

Magazine publishing, journalism, interviews, writing, editorial, style, layout, photography, content marketing

### EDUCATION

#### Holistic Chef Program Bauman College

2024-2025

A comprehensive training program focused on nutrition-centered culinary skills and holistic health with an emphasis on whole-food cooking techniques, sustainable sourcing, and the therapeutic use of food to support wellness.

#### Bachelor of Science, Journalism West Virginia University

1995-1999

Beat and feature writing, magazine, news stories and marketing campaigns, editing, ethics, photography, and design. Minor in English.

### CERTIFICATIONS

ServSafe Food Handler Certified

### PROFILE

I'm a proud career-changer pursuing the path of a holistic chef specializing in health-centered cuisine designed to nourish the mind and body. I create customized meals tailored to clients' specific health goals and dietary needs. My approach integrates whole ingredients, mindful cooking techniques, and an emphasis on balance and flavor, avoiding processed foods and focusing on fresh, nutrient-dense ingredients. I bring a blend of creativity, purpose, and realism to the kitchen, crafting nutritious meals that make wellness attainable, satisfying, and sustainable.

### FOOD SERVICE EXPERIENCE

#### Chef

**Sweet Amalia Market + Kitchen** 2024

*New York Times 50 Best Restaurants in American 2024*

- Carried out prep work for various dishes served at the restaurant, which included having on-point knife skills and measurement conversions
- Worked the line on various stations in busy rush situations to serve up beautiful dishes quickly to keep up with demand and expectations
- Trained by the executive and sous chefs, working on knife skills, techniques, and balancing flavors

#### Personal Chef

**St. Patrick's Church** 2024

*Located in Rittenhouse Square, Philadelphia*

- Personal chef to the brotherhood for dinners Monday thru Friday
- Created daily meals to serve between four and eight people
- Daily grocery ordering and pickup before being on location
- Cooked full meals to be ready at 5 pm nightly
- Adjusted menu to accommodate one vegan diet

\*I've worked in a number of capacities within the food service industry: line cook, barista, bartender, waitstaff, and hostess.

### PUBLISHING & MARKETING EXPERIENCE

#### Director of Content

**Neo4j and Hasura** 2018-2024

*Silicon Valley unicorn tech startups*

#### Content Strategist

**Square2Marketing** 2012-2017

*An Inbound Marketing agency, HubSpot Platinum Partner*

#### Editor In Chief

**Crawdaddy! Magazine** 2006-2011

*The first magazine of rock journalism, pre-dating Rolling Stone, resurrected online*

#### Senior Editor

**The L Magazine** 2003-2006

*Founding member of free NYC culture and events magazine (dist.:110,000 biweekly)*



