

Garrett M. McCord, MA

Food Writer, Writing Instructor, Recipe Developer

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PROFESSIONAL EXPERIENCE

Writing & Editing

- Founder and editor of food blog, Vanilla Garlic. The site generates 50,000 unique hits every month with ad-supported content. The blog has generated robust amounts of positive press and attention from a number of print and online publications for its writing, photography, and recipes.
- 8 years experience writing, content editing, instructing, and proofreading as a staff and contributing writer, English instructor, and freelance writer published in *Gourmet Live*, *Cheese Connoisseur*, *Edible Sacramento*, *Leite's Culinaria* and numerous other print and online publications.
- Co-Author of the cookbook *Melt: The Art of Macaroni and Cheese*, to be published by Little, Brown in late 2012 – early 2013.

Writing & Cooking Instruction

- Masters of the Arts from California State University, Sacramento in English Composition; research focused on the development in writing skills of English as a Second Language students and college/adult students by using food as a medium to develop compositional skills.
- Has taught writing instruction at numerous locations and schools including American River College, California State University, Sacramento; and Whole Foods Culinary Center.
- Has spoken at numerous conferences and panels on the subject of food writing including BlogHer Food 2009 and 2011, and the Sacramento Chapter of the Social Media Club.
- Written tutorials on food writing for *Sacramento News & Review* and *Food Blog Alliance*.
- Has taught cooking and baking classes, as well as cheese tasting classes at numerous venues. This includes volunteering at the WIND Youth Center teaching homeless and at-risk children and teens about healthy eating and budget cooking.

Recipe Development

- Freelance and contributing recipe developer and food photographer for numerous online and print publications.
- Trained in baking at numerous bakeries and restaurants such as Esther's Cupcakes, Karen's Bakery and Café, and Grange Restaurant.
- Expertise in Chinese cooking, pastry and desserts, jamming, and artisanal cheeses and cooking with cheese.

Professional Skills

- Experience working in Wordpress and Blogger-based websites and generating SEO-based content.
- Proficient in Microsoft Office, Adobe Photoshop, and iPhoto.
- Intermediate in American Sign Language

WORK HISTORY

Vanilla Garlic	2006-Present
Founder/Editor	
Freelance Food Writer, Writing Instructor, Recipe Developer	2006-Present
Professional Clips: garrettmccord.com/writing-portfolio	
Whole Foods	2010-Present
Writing & Cooking Instructor	
American River College	2010-Present
Writing Instructor	
Edible Sacramento	2007-Present
Contributing Writer	
Sacramento News & Review	2010-Present
Contributing Writer	
Sierra Forever Families	2011-Present
Administrative Assistant	
Esther's Cupcakes	2010-2011
Assistant Pastry Chef	
Grange Restaurant	2010
Pastry Intern	
EMQ Families First	2005-2010
Office Manager	

EDUCATION

California State University, Sacramento
MA 2011; English Composition; TESOL

University of California, Davis
BA 2005; English; Minor in Social & Ethnic Studies