

Chef Kimberly Brock Brown's Bio

Kimberly Brock Brown was born in Chicago, Illinois & raised in the western suburb of Maywood. Cooking has always been a part of her story. Because snow & cold are four letter words, Kimberly decided to stay in the warmth of the South to hone her skills and develop her culinary career. Beginning in Dallas, TX and settling down in Charleston, SC, Kimberly has been blessed to achieve and receive, and to pay it forward to our future culinary leaders.

WORK HISTORY

ACF Chef's Apprenticeship program El Centro College, Dallas TX
Assistant Pastry Chef. Atlanta, GA
Executive Pastry Chef, Asheville, NC & SC
Adjunct Baking and Pastry Teacher at Trident Technical College & J & W Univ
Co-owner and Corporate Chef Specialty Foods Distributor, North Charleston, SC
Owner and Corporate Chef Culinary Concepts, LLC offering Catering, Special Occasion Cakes, Personal Chef, Consulting
Hospital Executive Chef, Charleston
Corporate Executive Chef, Charleston

COMPETITION HISTORY

1990 & '91 Team member of the Gulf of Mexico Seafood Challenge
2002,'03,'04 Member Team South Carolina in the Culinary Super Challenge

INTERNATIONAL TRAVELS

1984 Class Trip to The Culinary Olympics, Frankfurt, Germany
2013 Judge and Demonstrator, Kragujevac & Belgrade, Serbia, 2014 Johannesburg, South Africa & 2015, Alanya, Turkey
Certifications on RCCL in Ireland, Jamaica, Mexico

ACF HISTORY

1984 Certified Cook
1991 Founding member of the ACF Baking and Pastry Guild, Williamsburg, VA
1993 Certified Working Pastry Chef
1993 Hosted SE Region Conferences, Asheville, NC & 2012 Charleston, SC
1995 Certified Executive Pastry Chef.
1999 Greater Charleston Chapter "Chef Of The Year "
2001 Approved Certification Evaluator
2002 Seal of Approval Committee Member
2003-'05 Culinary training with the United States Navy Consolidated Brig Charleston, Adopt A Ship program
2004 Helped with developing and one of the 1st Certified Culinary Administrators
2007 Awarded ACF Lifetime Membership by President John Kinsella, CMC CCE AAC

2013 Women in WACS North American Continental Director referred by Mr. L. Edwin Brown
2012 - '16 ACF SE Region Ethics Committee Member
2014 ACF Cutting Edge Award recipient
2015 Inducted to the Hall Of Fame at El Centro College
2016 Service Award, AAC
2017 Elected SE Vice President
2019 National President's Medallion recipient

BOOKS

Contributed to the educational manual, "**The World of Culinary Supervision, Training and Management**" 4th Edition by Jerald Chesser and Noel Cullen
Self-published "**Here I Am! Chef Kimberly's answer to the question "Where are the Female and Minority Chefs"**"
Contributed to the book "**Real Women, Real Leaders**" to inspire women to be better leaders
Contributed to the book "**Toques in Black**" featuring 101 African American Chefs, our stories, recipes, and photos.

TELEVISION

2 years Guest Chef on WCSC Television Channel 5 "Coffee With" Cooking segment
& 8 years Guest Chef on Charleston's ABC TV "Lowcountry Live" talkshow

ASSOCIATIONS

James Beard House Featured Pastry Chef
Dale Carnegie graduate and Assistant Course Instructor
Certified Competent Communicator with Toast Masters International
ServSafe Trainer and Proctor of sanitation exams
James Beard Foundation Chefs Boot Camp Alum