



CHLOE FRIEDLAND

Chef / Santa Lucia Preserve



Chloe is a chef, culinary consultant, and food educator whose career began at a very young age running restaurants in Carmel with her mom and sister. Her work and education in the world of food is varied and versatile and has taken her throughout the kitchens, small scale productions, and innovative food education projects both abroad and with some of our country's most well respected chefs.

Struck by wanderlust at a young age, Chloe moved to the south of Spain at 16 where she first discovered her curiosity for cuisines of the world and the unique role food plays within cultures and the connecting of people. She returned to the States to graduate high school early, moved to Amsterdam where she was enrolled in business school, and after a year realized she was on the wrong path.

She moved to San Francisco and worked in high end restaurants while enrolled in her first stint in formal food education at Bauman College, a holistic nutrition and culinary arts vocational school in Berkeley where she completed both the Nutrition Educator and Natural Chef programs. She moved to Minneapolis briefly where she started her first private chef and events company, then found her way back to the West coast where she spent 3 + years working and learning with some of the best chefs and artisans in Portland, Oregon.

In 2012 she moved to Seattle, WA where she completed a rigorous Bachelor of Science in Nutrition and Culinary Arts from Bastyr University, a pioneering institution focused on science-based natural medicine that integrates mind, body, spirit, and nature. During her time living in Seattle, she had the good fortune to work again with culinary movers and shakers and top notch artisans on a wide variety of dynamic food related projects in various settings. During her last year in Seattle, she moved to the San Juan Islands where she solidified her belief in the power of high quality, seasonal ingredients coupled with educated cooking techniques while working with world renowned chefs at the highly acclaimed Willows Inn on Lummi Island.

In 2014, she was awarded a scholarship by the James Beard Foundation after proposing her ideal hospitality concept which involved a multipurpose food school focused on craft food production, global culinary traditions, community health, and connection. In 2015, she used her scholarship towards further education,

and spent an extraordinary year traveling to more than 10 countries with food as the guiding light while completing her Master's in Food Culture and Communications with a specialization in High Quality Products from the University of Gastronomic Sciences in northern Italy.

Upon her return to the states, she moved to New Orleans to work as a Culinary Curriculum Designer with what was an up and coming start up called Dinner Lab. After only a month in Nola however, the investors changed directions and Dinner Lab dissolved rapidly. Chloe found her way back to Carmel for the first time since her teenage years and began to work as a private chef for the original founders of Earthbound Farm's where she worked for over a year and a half until joining the culinary team here at the Preserve. She is excited to be a part of such a vibrant community in such an outstanding setting, and to bring her knowledge and experiences both to the culinary team and to the membership alike.