Rénel Sun

Culinary Creative / Research Chef / Product Lead

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New York University Bachelor of Arts : Food Systems, Food Science, Social Entrepreneurship	2011 – 2018
Cornell University Plant-Based Nutrition University of Illinois Urbana Champaign Online Master of Science : Food Science	2018 2021 – 2023
	2021 – 2023
Friends International – Phnom Penh, Cambodia Chef Coordinator Trained and led the culinary curriculum for marginalized youth aspiring to build careers in hospitality act	
Created bi-lingual culinary education tools for student learning and business operations (cooking video	
Junzi Kitchen – New York, New York	2018 – 2019
Culinary Innovation and Food Designer Led product development, sourcing, launch and QC for the restaurant's food product offerings across f Developed recipes and wrote SOPs to build a strong foundation for operations training Collaborated with chefs, supply chain, marketing, operations and finance to design appropriate formula	
UMi Food Design – Shanghai, Phnom Penh, San Francisco and New York	2016 – preser
Co-founder and Food Designer Led R&D, sourcing, launch and QC for health-focused consumer packaged goods and scalable restaura Conducted consumer research interviews, sensory tests, and data analysis to present and synthesize res Sourced and managed ingredient selection with clients to encourage balance between ecological and Produced thorough formulas and training materials to ensure maximum product success post-developr Curated, cooked and collaborated on creative dining experiences for various private events	earch into actions economic sustainabilit
Hunter Gatherer – Shanghai, China	2014 – 2017
Food Designer Brought the restaurant and grocer f&b from zero-to-one and aided in launching five restaurant storefror Developed and launched seasonal food, beverage, packaged prepared foods & bakery menus Established the foundation for new menu R&D, costing, and sourcing standards to keep up with evolvin	-
U Mi Bushwick - Brooklyn, New York	April – August 201
Co-founder and Pastry Chef Developed and executed a late night pop-up restaurant that makes and sells bunwiches: chip encrusted cradling homemade fillings inspired by places lived in or traveled to in Asia with my best friend Managed accounting and finances, sustainable sourcing community, visual identity, operations and new	
I DEO – Shanghai, China	March – May 201
Food Designer	
Researched cross-functionally with communications, interaction and business designers, chefs, consume seed-to-table restaurant and grocer brand grounded in ecological sustainability and nutrition researc Conducted food prototypes to collect sensory and brand perception analyses	
Hu Kitchen – New York, New York	201
Baker and Line Cook	
Collaborated on and innovated recipes with managers and owners to reduce restaurant waste Streamlined the production of Paleo* dessert items with the Pastry Chef for individual and packaged sa * Paleo desserts: no wheat flour, dairy, or refined sweeteners (gluten-free, dairy-free, unrefined, and pla	
I DEO – Palo Alto, California	February – Aug 201
Toy Design and Exec Assistance	
Brainstormed cross-functionally with product designers, engineers, and developers to bring new tech to Managed and organized an IDEO Partner's global business trips, speaking engagements & schedule Built prototypes, edited movies, and drafted Illustrator renderings for toy product design pitches	o toys and games

Computer Proficient – Microsoft Word, Excel, PowerPoint, Adobe Photoshop, Illustrator, InDesign, Premiere Languages – English (native) and Mandarin Chinese (reading, writing, speaking) Licenses – Driver's License, New York State Food Handler's License, Hunting (in progress)