

MAGGIE HENNESSY
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I am a freelance food & drink writer and chef who's written about nearly every facet of the food industry. I love uncovering fascinating stories about the people who feed us almost as much as I love being the best cook in the room.

PROFESSIONAL EXPERIENCE

Freelance Food and Drink Writer 07/13-present

CONSUMER

21 Bloody Years: the Twisted Spoke cookbook, Agate Publishing Inc.

- Co-author with Twisted Spoke chef/owner Mitch Einhorn of a narrative cookbook for this 21-year-old irreverent biker bar and one of Chicago's first gastropubs

Chicago magazine (Tronc/Tribune Publishing, circulation: 717,000)

- Dining critic for the city's premier culture and dining magazine; also find, test and write "In the Kitchen" recipe story, featuring a different local restaurant each month

Bon Appetit's City Guides: Chicago

- Pitch and write compelling, Chicago-centric food and drink content for stalwart food and entertaining magazine's new travel spinoff

Fooditor

- Pitch and write in-depth food-centric features on everything from Chicago's nascent frozen seafood market to behind the scenes looks at hotly anticipated restaurant openings for the new publication from James Beard Award-winning food writer/producer Michael Gebert

Inside Hook Chicago

- Select the very best in dining and drinking each month via IH's beloved Table Stakes column; pitch and write stories uncovering where to find poke and the stories behind Chicago's treasured corner bars

Thrillist Chicago

- Pitch and write features and roundups encouraging Chicagoans to experience the best of the city's dining and drinking, plus occasional in-depth profiles on topics ranging from the fast casualization of fine dining to the evolution of West Loop into a dining hotspot

INDUSTRY

Restaurant Business

- Pitch and write monthly stories digging into everything from food hall signature beverages and the rise of animal fat to storage hacks for small spaces

QSR magazine (leading online/print news source for limited-service restaurants)

- Write monthly features covering topics including mainstreaming veganism, tackling food allergies, chatbot ordering and lab-grown meat

National Culinary Review (flagship magazine of the American Culinary Federation)

- Pitch and write regular features covering menu trends from sherry to omakase, features on southeastern oyster farming and regional profiles such as NOLA post-Katrina and farm-to-table dining in Atlanta

Senior Correspondent, *FoodNavigator-USA* 09/13-09/14

- Wrote and published two articles per day on FoodNavigator-USA.com, covering breaking news and feature stories on packaged food and beverage, including startup company interviews and ongoing coverage of city soda taxes and GMO legislation
- Curated FoodNavigator-USA's Twitter page, doubled followers during my tenure
- Attended and covered monthly trade shows and seminars; conducted on-camera and podcast interviews
- Planned and hosted webinars on such topics as beverage marketing and high-volume baking

Associate Editor, *Modern Baking magazine* (Penton Media) 06/11-07/13 (shuttered)

- Pitched, wrote and edited feature, news, department stories and recipes for the monthly magazine, website and blog
- Visited bakeries nationwide for in-depth profile stories, and traveled regularly to trade shows
- Built the magazine's presence on the web, Facebook and Twitter with daily multimedia content and engagement with industry thought leaders on social media
- Oversaw transition to Pisces content management system, prompting a significant jump in site traffic in 2012

Associate Editor, *Path to Purchase Institute* 11/10-06/11

- Tracked, compiled and organized all promotional activities of more than 25 regional supermarket and warehouse club chains (including Whole Foods and Kroger) to uncover best practices in shopper marketing for 10,000+ members

Editor, *Chef Magazine* and *Chef Educator Today* (Talcott Communications) 02/09-11/10

- Planned editorial calendar, wrote and edited original stories for *Chef*, a monthly print and digital magazine for foodservice professionals with nearly 35,000 circulation nationwide; and *CET*, a quarterly print magazine for chef-instructors reaching 13,000 educators and schools

News Assistant, *HedgeWorld/Thomson Reuters* 06/06-08/08 (shuttered)

- Pitched original content, reported on and wrote stories for HedgeWorld.com, an high-end investment daily news website with 40,000 registered members in 125 countries; and collected, edited and posted 12 stories daily

SKILLS

- Well-versed in AP Stylebook copy and content editorial rules
- Certified Chef
- Familiar with html coding
- Proficient in Microsoft Office products, Adobe InDesign and PhotoShop
- Proficient interviewer with on-camera and panel hosting experience
- Proficient in Spanish

EDUCATION

University of Wisconsin-Madison, Fall 2002-spring 2006 Major: Journalism and Mass Communications

- Graduated with Distinctive Scholarly Achievement and Dean's List designation

Kendall College, Winter 2009-winter 2010

- Graduate of the Professional Cookery Certificate Program

VOLUNTEER EXPERIENCE

- Member, Greater Midwest Foodways Alliance
- Member, Association of Women Journalists—Chicago
- Hosted a Taste Talks panel discussion of five restaurant industry experts on the fast casualization of Chicago dining (2016)
- Hosted cooking demonstrations at KAM Isaiah Israel synagogue to benefit the Hyde Park community garden (2013); and taught appetizer, soup and cooking technique classes at Glen Ellyn Public Library (2008-2009)

REFERENCES AVAILABLE UPON REQUEST