



Chef Danielle Turner

Chef | Cooking Instructor | Food Writer | Food Stylist



PROFESSIONAL CULINARY CAREER TRAINING
L'ACADEMIE DE CUISINE, 2002



As a personal chef, cooking instructor, food writer and food stylist, **Chef Danielle Turner** is an expert in all things culinary. Whether it's making classic culinary techniques accessible to beginning cooks, writing about food in all its glory and making it shine on the plate or effortless entertaining, Chef Danielle has the skill, experience and personality to bring food to life.



Chef Danielle is the voice behind **CookingClarified.com**, where she teaches the A-B-Cs of cooking, sharing the tips, tools and techniques that make cooking simple. She owns and operates **Great Taste - A Personal Chef Service**, offering a range of culinary and dining services to individuals and corporations alike. Hundreds of students have enjoyed learning practical cooking skills from Chef Danielle during the many recreational cooking classes she has taught at venues like **Anne Arundel Community College, L'Academie de Cuisine, Sur La Table, Whole Foods** and **Williams-Sonoma**. Her courses focus on using classic culinary techniques to create gourmet food simply and without spending hours in the kitchen.

Chef Danielle's unique take on food and dining appeals to cooks and diners of all skill levels. Whether you're looking for a gourmet, multi-course dining experience, a fun and casual cooking class, an entertaining cooking demo or original recipes that will whet any appetite, Chef Danielle Turner will bring your culinary vision to life!

TELEVISION

Appearances:

9 News at 9 w/Andrea Roane
Evening Exchange w/Kojo Nnamdi
Let's Talk Live!
Recipes from the Chef's Kitchen
Your Money & Business
WUSA's 9 News Now

Food Styling:

PBS: Pati's Mexican Table
Food Network: TV & In-Store Cooking Segments
Dr. Wendy Bazilion: TV Segment

TEACHING OUTLETS

Anne Arundel Community College
L'Academie de Cuisine
ProKitchen
Montgomery County After School Program
Sur La Table
TasteDC
Williams-Sonoma
Whole Foods Market

IN THE PRESS

The Baltimore Sun
BizBash
ChefsBest.org
Culinate.com
Daily Candy
TheDailyMeal.com
FabulousFoods.com
Foodservice Monthly
Food Network Holiday Survival Guide
Food Network Summer Grilling Guide
Patch.com
Prince George's Gazette
Restaurant Digest

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FOOD WRITER

As a food writer, Chef Danielle has penned feature articles for **The Food Network Holiday Survival Guide** and **The Food Network Summer Grilling Guide**, both of which were produced by The Food Network and distributed in Scripps Howard newspapers. She writes a weekly recipe column for **Patch.com**, is a regular contributor to **FabulousFoods.com** and has been a guest blogger at **Culinate.com**, **ChefsBlade.com** and **DivineCaroline.com**. Chef Danielle has also contributed to **www.TheDailyMeal.com**.

She has contributed to **ChefsBest.org**, where her how-to articles have covered planning a cheese tasting, creating simple place settings and increasing antioxidants in your diet. She served as Contributing Editor at **Restaurant Digest**, a monthly trade publication covering the foodservice industry in metropolitan Washington, D.C. and has written a monthly recipe column and feature articles on restaurants and food for the **Prince George's Gazette** newspapers.

FOOD STYLIST

Chef Danielle is the food stylist for the national, PBS cooking show, **Pati's Mexican Table**. She was also the recipe tester and food stylist for the recently published **Made With Love: The Meals on Wheels Family Cookbook**. Her food styling tips were featured in **Woman's World Magazine** and her in-home food styling class was featured in the DC edition of **The Daily Candy**. **The Food Network** contracted Chef Danielle as a freelance food stylist, assisting network personalities **Rachael Ray** of "Thirty-Minute Meals" and **Giada De Laurentiis** of "Everyday Italian" with live cooking demonstrations and media appearances in the Washington area. She has styled television segments for **Weber Shandwick Public Relations** and **Dr. Wendy Bazilion**, author of *The SuperFoods Rx Diet*.

RECIPE DEVELOPER

As a featured chef in **The Baltimore Sun's** 'Make Over My Meal' series, Chef Danielle developed original vegetarian recipes for a holiday meal. She has also developed original recipes for **Mrs. T's Pierogies**, **FabulousFoods.com**, **Aqui Brazilian Coffee House** and **Patch.com**.

COOKING DEMONSTRATIONS

Chef Danielle has conducted cooking demonstrations at the **Tavis Smiley Road to Health Expo**, **Mercy Medical Center**, **Carroll County Hospital Center**, **AT Kearney**, **Hadco/VIKING**, the **National Kidney Foundation** and the **Maryland Sheep & Wool Festival**. She has appeared as a guest on "9 News at 9 with Andrea Roane," "9 News Now," "Evening Exchange with Kojo Nnamdi," **Fairfax County Cable's** "Recipes from the Chef's Kitchen," and Maryland Public Television's "Your Money & Business."

Chef Danielle lives and eats adventurously in the wilds of suburban DC with her husband and daughter.

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Chef Danielle in the Media



[Click here to watch: Let's Talk Live](#)



[Click here to watch: WUSA 9](#)

Baltimore Sun Read 'Make Over My Meal'



Woman's World Magazine

Make every meal more mouthwatering!

Want to wow guests with meals that look—and taste—as scrumptious as restaurant fare? Here's the secret: Style them the way the pros do! says Danielle Turner, an instructor at L'Academie de Cuisine in Bethesda, Maryland. She advises:

- **Drizzling sauces!** Use a spoon or squeeze bottle to draw zigzag lines of raspberry, chocolate or caramel sauce on plates—or drop a circle of sauce in the middle—before placing desserts on them.
- **Center the food!** Start arranging food in the center of the plate and move outward, leaving a wide margin of the plain plate showing around the edges. This instantly looks more elegant!
- **Aim high!** Mounding potatoes, rice or other starches, then leaning vegetables or meat against it, adds dimension, making the meal seem extra impressive.

On Tap Magazine Read 'Kitchen Confidence'



BIZBASH

[Read it here.](#)

DAILY CANDY

[Read it here.](#)

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