



# Chef Danielle Turner

Chef | Cooking Instructor | Food Writer | Food Stylist

PROFESSIONAL CULINARY CAREER TRAINING  
L'ACADEMIE DE CUISINE, 2002



**Chef Danielle Turner** knows food and entertaining. As a personal chef, cooking instructor, food writer and food stylist, Chef Danielle is an expert in all things culinary. Whether it's effortless entertaining, making classic culinary techniques accessible to beginning cooks, writing about food in all its glory and making it shine on the plate, 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 in 150-words daily. 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 **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  
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**. You can read samples of Chef Danielle's published articles [here](#).

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 has also been contracted as a freelance food stylist by **The Food Network** to assist 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.

## 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 **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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