



Chef

Amanda Hedgecoke

AMANDAHEDGECOKE@GMAIL.COM • WWW.CHEFAMANDA.INFO • (434) 409 0290

About.

Amanda Hedgecoke utilizes the culinary arts to provide nourishment, sustainability and value to the life of her principle(s) and her community. She strives to create equally enjoyable food for everyone at the table, regardless of any and all dietary needs or culinary preferences.

After working in the restaurant industry for two years, she studied the basics of the Italian cuisine at the Florence Culinary Art School in Tuscany, Italy in 2022. She has cooked privately for over 4 years and continues to enhance her understanding of the culinary arts with constant practice, research and periodic restaurant stages.

Her passions include baking, social dancing, developing nutrient-dense recipes, and curating a place of belonging for everyone at the table.

Cuisines & Specialties.

Italian. Southern-Californian. Mediterranean.

Auto-immune protocol diet. Vegan diet. Whole-foods based diet.

Pastry arts. Gluten-free baking. Vegan baking.

References.

TIM & LACEY GOSTONY, Client, Los Angeles, CA, +1 (626) 365-3218

RYAN WHYTE-BUCK, Former Executive Chef at Cafe Ana, +1 (805) 256-5020

VALESKA VOIGES, Head Chef for Coldplay Band, +1 (805) 448-0768

BRAD & CAROL BRADBEER, Client, Palm Beach, FL +1 (610) 316-3997

Contact.

AMANDAHEDGECKE@GMAIL.COM

+1 (434) 409 0290

[LinkedIn](#)

www.chefamanda.info



