



EVENT DESIGNER & MANAGER

Star LaBranche

OBJECTIVE

To surprise and delight each person at the event. I strive to understand my guests' needs and figure out how to best exceed them.

WEBSITE

StarlightGourmet.com

SOFT SKILLS

- Clear and effective communication
- Adaptability
- Critical thinking
- Leadership

EDUCATION

BS in Business Administration

ECPI University: 2019

BA in English Literature

Mary Baldwin College: 2008

CERTIFICATIONS

Food Handler Certification

Ace: 2025

ServSafe Manager Certification

ServSafe: 2025

Interior Decorating Certification

IAP Career College: 2020

Bartending Certification

Academy of Bartending: 2007

COMPENTENCIES: FOOD SERVICE

- Cohesive menu creation for multi-dish events
- Cooking and baking a variety of food for large or small groups
- Learning about international foods and executing new recipes
- Preparing food for people with allergies, strong preferences and/or intolerances
- Researching and creating meals focused on favorite foods and flavors
- Knowledgeable about tea: Able to host tea parties and select appropriate teas for events
- Well-versed in food safety and appropriate foodborne illness prevention methods

COMPENTENCIES: EVENT MANAGEMENT

- Graphic design for invitations, place cards, name tags, menus, etc.
- Tablescape design and execution
- Supply and procurement management
- Creation of informational pages (digital or physical) for event attendees (i.e. schedule of events, general information or reminders, or games and activities)
- Organizing and executing activities (such as ice breakers, games, goodie bags, etc.) for guests