



VeganRecipes
Today

BEYOND
CELIAC
awareness • advocacy • action

CHICAGO'S VERY OWN
WGN9

FOX
32
CHICAGO

SHAPE
the

5
CHICAGO

02

LivingHealthy
CHICAGO

WCGO RADIO
Smart Talk
AM 1590 | FM 95.9

WGN RADIO

BYRDIE
CHICAGO
MAGAZINE

CHEF KENDRA OFTEN VISITS WITH HER MEDIA FRIENDS TO SHARE HER PASSION FOR MAKING EATING SAFE, NUTRITIOUS AND FUN FOR EVERYONE!

LET'S PARTNER!



BRANDS I'VE WORKED WITH...

Enjoy Life Foods, Vitacost, Vital Proteins, So Delicious, NadaMoo!, Dandies, SunButter, Om Organic Mushrooms, Spokin Allergy App, Siete Family Foods, Banza Chickpea Pasta, Neat Foods and Swiss Diamond Cookware!



SERVICES

- RECIPE DEVELOPMENT
- PROFESSIONAL FOOD PHOTOGRAPHY
- FOOD STYLING
- TV SPOKESPERSON
- PANELS, APPEARANCES & DEMOS
- INSTAGRAM TAKEOVERS



CONTACT:
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CHEF, AUTHOR, FOOD ALLERGY EXPERT

KENDRA PETERSON



ABOUT
KENDRA
PETERSON

Chef Kendra is committed to making delicious food options accessible regardless of food allergy or health condition. She has a degree in Nutrition and Food Science from Miami University of Ohio and has been working professionally in kitchens since the age of 16. At a young age she was recruited by Williams-Sonoma to open stores and curate culinary programs, followed by three years as a chef-instructor at The Chopping Block - Chicago's renowned cooking school. In 2008, she launched Drizzle Kitchen, an upscale private chef service for families and individuals who require allergy adaptable cuisine. Over the years she has gained a lot of attention from media and brands in need of an expert level chef who works exclusively with foods that are creative, delicious and safe for the entire family; whether it's a food allergy or a severe health condition. In 2018, she penned her first cookbook, *Drizzle Kitchen Favorites, Happy Foods for Every Body and Every Allergy*. Kendra is committed to collaborating with like-minded brands that want to make eating safe, nutritious and fun for everyone!

RATE CARD

INSTAGRAM TAKEOVER:

- +1 CUSTOM RECIPE
- +FOOD PHOTOGRAPHY WITH ALL PHOTOS FROM SHOOTS
- +STATIC POST DAY OF THE TAKEOVER ON YOUR INSTAGRAM ACCOUNT
- +DAYTIME INSTAGRAM STORIES TAKEOVER WITH MINIMUM OF 10 FRAMES COOKING THROUGH THE RECIPE
- +LIVE INSTAGRAM FOR Q&A
- +PROMOTION WITHIN @DRIZZLEKITCHEN STORIES THE DAY BEFORE THE TAKEOVER PLUS A STATIC POST DAY OF AND MORE MENTIONS IN @DRIZZLEKITCHEN STORIES ABOUT THE TAKEOVER

FEE: \$1500 (INCLUDES FOOD COSTS & RECIPE DEVELOPMENT)



KENDRA PETERSON

CHEF, AUTHOR & FOOD ALLERGY EXPERT

RECIPE DEVELOPEMNT & PRO PHOTOGRAPHY:

- +FOOD ALLERGY EXPERT TO DEVELOP 3 ORIGINAL RECIPES (RETAIN SHARED RIGHTS TO USE)
- +FOOD STYLING
- +PROFESSIONAL PHOTOGRAPHY OF RECIPES, PRODUCT AND ACTION SHOTS IN KITCHEN; TO BE USED FOR SOCIAL MEDIA CONTENT AND ANY OTHER MARKETING NEEDS - WEBSITE, COLLATERAL, PR, ETC. YOU RECEIVE ALL EDITED PHOTOS. CHEF KENDRA BELIEVES YOU SHOULD BE THE ONES CHOOSING FROM ALL THE PHOTOS, RATHER THAN GIVING YOU JUST A SELECT FEW! (RETAIN SHARED RIGHTS TO USE)

FEE: \$4500 (INCLUDING FOOD COSTS)



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