

BONNIE LEE BELKNAP

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CULINARY PRODUCER AND FOOD STYLIST TO THE ENTERTAINMENT INDUSTRY

Founder and Owner of Gourmet Proppers, a leading culinary production and food styling company serving the entertainment industry for more than 30 years, with 1,000+ credits in feature films, talk shows, scripted television series, commercials, and new media platforms.

CAREER HIGHLIGHTS

- ❖ Culinary producer and food stylist for network and cable television shows. Coordinate promotional demonstrations for internationally renowned chefs, including Wolfgang Puck, Bobby Flay, Rachael Ray, Giada De Laurentiis, Cat Cora, Curtis Stone, Guy Fieri, Gordon Ramsey, and Emeril Lagasse.
- ❖ Six seasons as food stylist for the Emmy Award-winning show *The Talk*. Other talk and reality show credits include: *Ellen*, *Dr. Phil*, *The Doctors*, *The Tonight Show*, *Conan*, *Jimmy Kimmel Live*, *The Late Late Show with Craig Ferguson*, *Extra*, and *Access Hollywood*. Scripted TV series credits include: *Roadies*, *One Mississippi*, *CSI: New York*, *Friends*, and *The Young and The Restless*. Long-time food stylist for Aaron Spelling Productions.
- ❖ Food stylist for the 2016 feature film, *La La Land*, written and directed by Damien Chazelle. Starring Ryan Gosling and Emma Stone.
- ❖ Collaborated with Steven Spielberg to create prop food he imagined as “pure fantasy” and “something no one had ever seen before,” for the feature film *Hook*. This included lavish fare for Captain Hook’s cabin, as well as the “Lost Boys’ make-believe banquet,” a scene so beloved it gained a cult following, spawned blogs, and earned a permanent place in pop culture.
- ❖ Culinary producer/food stylist for feature film and TV segments featuring celebrities First Lady Michelle Obama, Kate Hudson, Brad Pitt, Tom Hanks, Gwyneth Paltrow, Chris Pine, Kim Kardashian, Jimmy Kimmel, Conan O’Brien, Magic Johnson, Shaquille O’Neal, and LeBron James.
- ❖ Personally mentored by James Beard and renowned chef Richard Nelson.

PROFESSIONAL EXPERIENCE

Gourmet Proppers, Los Angeles, CA
Founder/Owner

1984 – Present

Founded and operate Gourmet Proppers, a unique culinary consulting and production company long considered one of the premier food styling companies in Hollywood. Experience includes studio and location culinary consulting, producing, segment blocking, recipe and menu development, recipe testing, and food and beverage procurement; design, prepare, and style edible food props for feature films, television, commercials, cooking demonstrations, print, satellite media tours (SMTs), and live segments.

- Maintain long-term, trusted business relationships with film studios, production companies, producers, actors, private clients, chefs, and resorts to unify expectations and goals, coordinate plans, and facilitate successful project completion.
- Effectively manage and work seamlessly with union and nonunion contractors, celebrity chefs, agents, publicists, and production companies.
- Implement inventory control measures and oversee food quality and consistency; ensure safety and sanitation compliance; handle financial and administrative operations, marketing and social

media; manage and train chefs, stylists, artisans, and others.

- Identify critical issues and provide creative input for improved efficiency and cost effectiveness.

As You Like It Catering, *Portland, OR*

1982 – 1984

Proprietor/Owner

Established a regional catering company renowned for its signature NW farm-to-table cuisine.

Recognized by publications and culinary connoisseurs as one of Portland's finest caterers, As You Like It Catering received widespread acclaim for outstanding guest experience, unique menus, and consistent service.

- Produced custom-designed menus and recipes for local restaurants and special events.
- Prepared and arranged food for dinners, luncheons, and receptions (2-1,000 guests).
- Managed multiple projects simultaneously and provided creative and technical leadership.

James Beard/Richard Nelson Cooking Schools, *Astoria & Portland, OR*

1980 – 1982

Assistant Instructor/Technical Advisor/Chef

- Assisted teaching group and private cooking classes to upscale clientele.
- Aided chef-instructors with course presentations, food demonstrations, and class instruction.
- Developed, researched, tested and edited class and cookbook recipes.
- Developed menus and prepared food for private parties and catered events.

EDUCATION

Studied with celebrity chefs Julia Child, Jeremiah Tower, Giuliano Bugialli, Flo Braker, Alice Waters, and Marion Burrows. Mentored by James Beard and Richard Nelson.

TANTE MARIE'S COOKING SCHOOL, *San Francisco, CA*

Certified Professional Program, Graduated with Honors

Extensive, year-long course in classic French cuisine, including theory and technique, sauces, stocks and soups, hors d'oeuvres, appetizers, entrées, vegetables, salads, European pastry, wines, and ethnic cooking.

UNIVERSITY OF OREGON, *Eugene, OR*

Liberal Arts, Cultural Anthropology

AWARDS & ACCOMPLISHMENTS

- Recipient of five Daytime Emmy Award Certificates.
- Recognized in international periodicals, industry publications, and radio programming, including CNN, *People Magazine*, *TV Guide*, *USA Today*, *The Los Angeles Times*, *The Oregonian*, *Soap Opera Weekly*, *Movietime*, *Los Angeles Magazine*, MSN.com, and NPR.
- First Place in the national Sweet Tooth Olympics.

CERTIFICATIONS

- Certified Food Handler
- Member IATSE Local 44
- CPR – Adult, Child, and Infant



“What imagination and talent! You did a terrific job with the food, it looks great!” – Steven Spielberg