

## About Saralyn Smith

Chef/Director of Food Programming Saralyn Smith has a passion for connecting people to food. She was part of the team that opened The Hotel at the Kirkwood Center, one of Iowa's few AAA Four Diamond venues. As Pastry Chef there and then at the University of Iowa, she created highly-specialized breads, pastries and desserts. She shared her skills in international breads and pastries, stocks and sauces and hospitality events and catering as an adjunct instructor at Kirkwood Community College for five years.



At Convivium Urban Farmstead in Dubuque, she managed the scratch kitchen, utilized the garden produce and engaged the community through events designed to encourage the use of local foods and work towards a zero-waste kitchen. Her most recent work as Chef and Culinary Manager at NewAldaya Lifescapes in Cedar Falls found her supervising seasonal menus for multiple dining room operations.

Not only does Saralyn bring more than 15 years of culinary experience to WCI, she is also an alumnus of the James Beard Foundation's Boot Camp for Policy & Change, the first Iowa chef to be accepted into the program. In addition, she served on the Dubuque County Food Policy Council. Saralyn holds an AAS degree in Culinary Arts from Kirkwood Community College and a BA in English from the University of Iowa.

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