

# David Ferragamo

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Haverhill, Massachusetts  
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 [instagram.com/crispybits](https://www.instagram.com/crispybits)

## EXPERIENCE

**Private Chef (DF Private Chef LLC + Euphoric Food)** New England  
*Traveling Chef* 08/2014 - Present

- Create unique multi-course, custom menu, farm-to-table dining experiences.
- Consult with clients to coordinate special in-home or off-site events.
- Develop recipes, menus, and service plans around preferences, diets, and kitchen logistics.
- Broad understanding of vegan cooking, GF baking, specific diets, cannabis infusions.
- Purchase and manage inventory.
- Prepare food for clients with accessibility needs and private in-home requirements.

**Heron Pond Farm** South Hampton, NH  
*Tomato Crew Member* 01/2021 - 9/2021

- Grafting, transplanting, maintaining, harvesting crops, storing, packaging and selling of bulk specialty + heirloom tomatoes.
- Maintaining over 20 greenhouses, 25+ tomato varieties, yielding 100,000lb of tomato from a summer harvest.
- Maintained irrigation systems/setup irrigation systems using nearby ponds and rivers.
- Operating farm equipment and vehicles.
- Well adjusted to working in 100+ heat, harsh weather conditions, long delicate repetitive tasks.
- Pesticide and fertilizer certified.

**Wally's Farm** Haverhill, MA  
*Field Worker* 03/2019 - 11/2019

- Planting, maintaining, and harvesting crops.
- Washing and packaging produce for farm stands.
- Active communication with the team for field day-to-day gameplan.
- Transporting supplies, materials and produce with personal vehicles.

**Toro** Boston, MA  
*Line cook* 12/2018 - 12/2019

- Prep food and execute the night shift.
- Develop recipes & menus.
- Food expeditor.
- Assisted with inventory expectations and ordering.

## EDUCATION

**Boston Le Cordon Bleu College of Culinary Arts | Class of 2017**

Associates Degree in Culinary Arts

## VOLUNTEER

**Harrison, Maine Food Bank**  
*Every Tuesday | over 200hrs+*

## PRESS + RECOGNITION

2025

Cannabis Hospitality Task Force Final Report published by Maine OCP, documenting David's culinary arts seat.

2024 - 2025

Expert on Cannabis Culinary Arts for State of Maine Cannabis Hospitality Task Force for OCP Maine

2024

Published private-chef profile + review record through Take a Chef

2022

Chef Profile Interview featured in Boston Magazine

2021

Featured in Cookbook "The Art of Cooking with Cannabis: CBD and THC-Infused Recipes from Across America by Tracey Medeiros"

2019

Collaborative CBD dinner w/ Jody Adams - James Beard Award chef  
WBUR Boston Interview "Breaking The Brownie Mold"

2018

Conducted MCR Labs & CCC Economic Empowerment Applicants Meetings

2017

Speaker + Cannabis Cooking Demo Instructor at The Harvest Cup