


# Kat Kavanagh

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## EDUCATION

**University of Washington**  
**Michael G. Foster School of Business**  
**College of Built Environments**

### Dual Bachelor of Arts

- Marketing
- Community, Environment, & Planning

Graduation: June, 2018

- Cumulative GPA: 3.6 / 4.0
- 4-year UW Purple and Gold Scholarship (\$22,000)
- Dean's List 8 quarters

**Copenhagen Business School**  
Fall, 2017

- Cultural exchange with emphasis in Neuromarketing and International Business
- Supplemental education on urban development and planning for climate resilience

**UW Exploration Immersion:**

**Peru**

Early Fall, 2016

- Studied Tropical ecology, conservation, & Peruvian Culture in Andes and Amazon regions
- Conducted field research on keystone fig plant *Ficus Trigona*

## SKILL SET

Creative ★★★★★

Collaborative ★★★★★

Critical Thinking ★★★★★

Communicative ★★★★★

Public Speaking ★★★★★

## AFFILIATIONS

- UW Sustainability Action Network
- UTS Improv Troupe
- Student Engagement Committee (CEP Major)
- Seattle Neighborhood Farmer's Market Liaison
- UW Farm
- Woodland Park Zoo

## SUMMARY

Dynamic and collaborative community-oriented leader eager to combine my creative marketing skills and passion for sustainable food systems to effect positive, transformative social and environmental change. Adept with entrepreneurial and community development knowledge to seek solutions on common grounds. A resourceful planner with outstanding work ethic with experience in both the profit and nonprofit sectors.

## WORK EXPERIENCE

### Seawolf Bakers – Team Member

Summer, 2017

Seattle, WA

- Developed new methods and combinations of baking breads and pastries.
- Created marketing program for Farmers' Market display.

### Manresa Bread – Market Crew & Intern

Summer, 2016

Los Gatos, CA

- Operated and facilitated farmers' market activities while establishing strong relationship at bakery affiliated with 3-Michelin starred restaurant Manresa.
- Interned in kitchen to learn a variety of techniques, skills, and knowledge of bread and industry.

### Veggielution Community Farm – Intern

Summer, 2015

San Jose, CA

- Managed on-site programs including corporate sponsored workdays and supplemental educational 3-week programs for students.
- Organized and executed largest farm to table "Valley of Heart's Delight" dinner fundraiser raising over \$13,000 for farming operations.
- Conducted bookkeeping for cash revenues from farm stand and market operations.
- Implemented volunteer activities and team building events.

## COMMUNITY LEADERSHIP

### Community, Environment, & Planning

Spring, 2017 – Present

#### Capstone Research Project

- Marketing research and disruptive advertisement campaign to increase awareness and transparency on socioenvironmental issues within food systems, resulting in a greater awareness of consumer choice oriented towards holistic health
- "A Feast for the Senses" pop-up educational food symposium and cafe to UW students.

### Net-Impact

Winter, 2015 – Present

#### VP of Environmental Impact

- Registered Student Organization executive board member leading students in event organization for social justice, consciousness, and environmental impact.
- Event logistics chair for annual Resilience Summit on food justice and sustainability.

### ASUW Student Food Co-Op

Fall, 2017 – Present

#### Marketing Liaison

- Provided students healthy, sustainable food choices through improved marketing efforts and campus bulk buying store.
- Event planning and execution of bi-annual Humble Feast dinner showcasing healthy foods and local sustainable food businesses.

### Amigos for Christ

Summers 2012, 2013, 2014

#### Nicaragua Missionary

- Week long field volunteer in Chinandega, Nicaragua resulting in over 600 people having direct access to clean water and flush toilets to substantially reduce instances of rural dysentery