



**EMILY KIMBROUGH**  
*Culinary Instructor*

For Emily Kimbrough, the word “locavore” isn’t a movement: it’s simply how she and her family lived. On a farm in Waynesboro, Georgia, Emily grew up with her agricultural engineer father, farmer/homemaker mother and organic blueberry farmer uncle, picking berries, planting flowers, harvesting vegetables, milking cows and feeding chickens.

For Emily, milk came from the cow, not the grocery store – and when a pig was butchered, you used most everything you could, from head to foot. It seems only right that her hands-on experiences and proximity to food in all its forms would lead her to share what she knows with others as a culinary instructor at Charleston Cooks!

After cutting her culinary teeth at Johnson and Wales University, Emily worked, learned and cooked her way across the country, from Chateau Roaring Fork Resort in Aspen, Colorado to Belvidere Resorts in Charleston, moving up the kitchen ranks from garde manger to lead line cook.

After a stint at a culinary neighbor just up the street, Emily joined the team at Charleston Cooks! putting her exuberance and food knowledge to work teaching locals and tourists alike everything from pasta-making to how to properly store onions.

Her passion to explain food literally “from the ground up” has earned her the respect and admiration from every student and culinary enthusiast who walks through the studio doors. In fact, students have been known to stop her in local grocery stores to regale her with culinary



stories inspired by their time spent with her. And that, for Emily Kimbrough, is true job satisfaction.

When she's not in the kitchen, Emily's free time is gardening, reading cookbooks, running and biding her time until blueberry season.