

**DARRYL BENJAMIN**

4 Isabel Circle  
Montpelier VT 05602

Phone: 802.585.5855  
Email: [darryl@kafkaturtle.com](mailto:darryl@kafkaturtle.com)

**WRITING and TEACHING**

**Summary:** M.F.A. in Writing; B.A. in English Literature; more than 20 years teaching excellence as full-time and adjunct professor (writing, sustainable food systems, publishing, and marketing) at colleges and universities in Vermont and Massachusetts; author of forthcoming [\*Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers\*](#); owned publishing business for 10 years; sustainable food systems [blogger at University of Vermont](#); literary magazine advisor, editor and experienced digital page layout designer; feature columnist for *Technique Magazine*, a national glossy publication.

**SKILLS**

Professor/Instructor ■ Writer/Author ■ Speaker/Lecturer  
Page Layout and Design ■ Photographer

**EDUCATION**

**MFA** — Masters of Fine Arts in Writing  
Vermont College of Fine Arts, Montpelier, Vermont

**BA** — Bachelors of Arts in English Literature  
McGill University, Montréal, Canada

**Professional Leadership in Sustainable Food Systems  
Certificate** from the University of Vermont

**WORK EXPERIENCE**

[\*Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers\*](#) by Darryl Benjamin and Chef Lyndon Virkler

**Author:** (Available Date: September 29, 2016)

**About the book:** “Nearly a century ago, the idea of ‘local food’ would have seemed perplexing, since virtually all food was local. Food for daily consumption—fruits, vegetables, grains, meat, and dairy products—was grown at home or sourced from local farms. Today, most of the food consumed in the United States and, increasingly, around the globe, is sourced from industrial farms and concentrated animal feeding operations (CAFOs), which power a food system rife with environmental, economic, and health-related problems. . . *Farm to Table: The Essential Guide to Sustainable Food Systems for Students, Professionals, and Consumers* is a one-of-a-kind resource on how to integrate sustainable principles into each of these settings and facilitate intelligent, healthful food choices at every juncture as our food system evolves. While borrowing from the best ideas of the past, the lessons herein are designed to help contribute to a healthier, more sustainable, and more equitable tomorrow.”

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**Food & Sustainability Blogger, University of Vermont, Montpelier VT.** (2009-Present). Sustainable Food Systems and the University of Vermont: [Link to UVM Blog Darryl Benjamin](#)

**Full-Time Core Academic Instructor:** Year-round teaching (four semester-starts per year). [New England Culinary Institute](#), Montpelier VT (2009-2016). Classes taught:

**NECI (NEW ENGLAND CULINARY INSTITUTE):****(All Programs)**

CMCT1203\_Verbal and Written Expression (Composition I)  
CMCT1205\_Communications: Verbal and Interpersonal (Composition II)  
CMPD1302\_Professional Development  
CMCT1000\_Writing Fundamentals

**B.A. in Culinary Arts Degree**

DECT3205\_OUR GLOBAL SOCIETY: Information Literacy & Communication  
DECT3200\_Critical Issues in Reading, Writing and Research  
DEBM3700\_Introduction to Marketing  
DECS3000\_Service Learning  
DEEL 3228\_Introduction to Food Photography  
DEAS3200\_Art, Design, and Media

**B.A. in Hospitality and Restaurant Management Degree**

HMCT3750\_Business and Technical Writing  
HMBM3702\_Introduction to Marketing Theory and Research  
HMCT4200\_21st Century Communications (Communications in the Digital Age)  
HMCT3400\_Capstone Course (Online)  
HMBM4801\_Strategic Management

**Associates in Hospitality and Restaurant Management Degree**

Certificate Program  
HECT1450\_Business Writing and Presentations  
HEBM1702\_Fundamentals of Marketing  
HECT1501\_Oral and Media Presentations  
HECT1401\_Interpersonal Communications  
HMBM4352\_Innovation and Creativity (Online)

**(ONLINE/MOODLE PLATFORM) B.A. in Culinary Arts Degree Online**

DEEL3227\_Critical Issues in Reading, Writing and Research Online  
DOCT3500\_21st Century Communications (Communication in the Digital Age)  
HMCT3100\_Critical Issues in Leadership

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Darryl also founded the student arts publication, *The Garlic Press*, a 12-page full-color publication of student writing, photography, and drawing. Darryl used his extensive editing and page layout experience to create, maintain, publish, and distribute this document on a regular basis. *The Garlic Press* received substantial recognition and praise from students, faculty, staff, and Fran Voigt, NECI's founder.

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**Selected Literature Courses**

[Comparative Literature: Modernism — Colonizer and Colonized](#)  
[Comparative Literature: The Literature of Sustainability](#)  
[Selected Literature Courses](#)

**Short Stories and Essays**

[Short Stories: Fiction](#)  
[Literary Essays](#)

**Columnist, Copywriter, Reviewer, Author**

- ◆ Columnist and Feature Writer for *Technique Magazine*, Boston MA; wrote a monthly column, “The Bottom Line,” on the business of digital design, multimedia, and electronic publishing trends; also wrote numerous marketing feature and How-To articles (3 years).
- ◆ Copywriter for KISS 108 in Medford-Boston MA; wrote 30- and 60-second radio spots for local restaurateurs and retailers.
- ◆ Short Story, “Relativity,” July 2012 pub date in *Main Street Rag*.
- ◆ Semi-Finalist, 2010 William Van Wert Fiction Competition for Short Story, “Murphy’s Load.”
- ◆ Nominated twice for the *Best New American Voices* competition, Harcourt Brace.
- ◆ Short story, “Another Day in Heaven,” published in *The Small Pond Magazine of Literature*.
- ◆ Book Reviewer for *The Montreal Gazette*; stringer for various news organizations in Massachusetts, New York City and the San Francisco Bay area.

**Faculty Advisor, Editor and Digital Designer**

- ◆ **Middlesex Community College, Bedford MA.** *Middlesex Magazine: The Visions and Voices of a Community College*; faculty advisor, editor, and design supervisor.
- ◆ **Emerson College, Boston MA.** *Inertia: Intangible Lines, Literate Views*; faculty advisor, editor, and design supervisor.
- ◆ **Bradford College, Bradford MA.** *Bradford Now: A Small College with a World View*; faculty advisor, editor, and design supervisor; and *Jetsam: A Collection of Poetic Fragments—One City at a Time*; faculty advisor, editor, and designer.
- ◆ **The Lowell Corporation for the Humanities, Lowell MA.** *Kerouac, An Introduction*; Page layout for a book printed for the twentieth anniversary of Jack Kerouac’s death, October 1989.

**Additional**

- ◆ Received **Creative Teaching Award 2010**
- ◆ Taught “Branding and Merchandising” Seminar at National Restaurant Association’s *ProStart Summer Institute*
- ◆ Taught Faculty Development Workshops, *When Bad Grammar Happens to Good People* and *Incorporating Writing into Lessons*
- ◆ Member, Curriculum Planning Committee (Liberal Arts Course Development)

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**Darryl Benjamin Bio**

*(Author, Educator, Photographer)*

Darryl Benjamin is a passionate educator and advocate for sustainable food systems. He is the co-author of The Farm-to-Table Handbook and holds a Leadership for Sustainable Food Systems Professional Certificate from the University of Vermont, an MFA in Writing from Vermont College of Fine Arts, and a BA in English Literature from McGill University. Benjamin is cofounder and president of The GMO Breakthrough Education Project, a 501(c)3 nonprofit dedicated to transforming global food systems through education. Benjamin has taught at over a dozen universities and colleges in Massachusetts and Vermont, including six years in food sustainability, writing, and marketing at New England Culinary Institute. He currently lectures and conducts seminars on sustainable food systems, GMOs, and farm-to-table principles.

**Teaching Philosophy**

My teaching philosophy is focused on experiential, Socratic learning, which is to say learning by investigation, including primary and secondary research, emphasizing critical thinking and digging deeper. Effective writing techniques are analyzed and tried on for size. Students use inter- and transdisciplinary insights after explanatory modules are delivered. Students organize and integrate investigative techniques and methods as well as logical and critical thinking into articulate, reasoned arguments. Students pursue their own topics of interest under my supervision, resulting in final presentations that amount to value-added learning for the group and the presenter. Students are encouraged to explore context, historical as well as current social, political, economic, and environmental perspectives of the issues. Discussion and debate further promote learning. Diverse readings of authors from a variety of genres, media, ages, and cultures greatly fertilizes the conversation.

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*Feedback from supervisors:*

- A high degree of sensitivity to student needs;
- Content that is relevant, meaningful, and enjoyable;
- A high degree of organization;
- A high caliber and mastery of content to connect, generate, and maintain student interest;
- A high level of professionalism that emphasizes standards; and
- Use of humor and good will to set a tone of serious application and outstanding achievement.