

## Ian McPherson

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Environmental biologist, creative designer,  
culinary professional

▶ Visit [[t.ly/ianmc](https://t.ly/ianmc)] for full digital portfolio

## Education

**Furman University, Greenville, SC** • May 2023

B.S. Biology, Environmental & Conservation Biology Track

Environmental Studies Minor

Furman Fellow Award

## Experience

### Intern, Farm & Community Outreach

Spring 2023

Feed & Seed Co.

- Farmshare purchasing, farmer networking, marketing & design, food waste reduction for startup-scale community food hub and low-income food access non-profit

### Food System Sustainability Fellow

Fall 2021 - present

Bon Appetit Management Company; Shi Institute for Sustainable Communities

- Programming and projects focused on food waste, recovery, education, and access, in collaboration with academic and community partners; creation of Sustainable Dining Initiative
- Presentation at Society for Applied Anthropology in Salt Lake City, Utah (March 2022)
- Recognition as “Furman Fellow” for exemplary work, recipient of \$10,000 project grant (Fall 2022)

### Undergraduate Research in Agroecology & Sustainability Science

Spring 2021 - present

CHESS Lab, Furman Biology Department

- Interdisciplinary research of local farms and landscape usage, observing coupled farm and food systems
- Funded by \$213,954 USDA SARE Research & Education Grant
- Research: “Spatial Review of Ecological Multifunctionality” (Furman Engaged, April 2022)

### Executive Leadership

Fall 2019 - Spring 2022

Furman University, Office of Student Involvement & Inclusion

- New Student Orientation - director of program, staff, and activities serving 600+ new students
- Volunteer Services - promotion, social media, branding, and logistics serving 80+ agencies in SC Upstate
- Student Activities - event planning, logistics, recruitment, marketing with \$300,000 budget

### Millennium Fellowship

Fall 2021

United Nations, Millennium Campus Network

- Campus Director for semester-long program focused on the UN’s Sustainable Development Goals
- Creating a community project on sustainable agriculture; delegate at UN ECOSOC Youth Forum 2023

## Work History

### Oak Hill Cafe & Farm

Assistant Sous Chef & Bar Manager

- Kitchen leadership for James Beard semi-finalist, farm to table restaurant with on-site agriculture program
- Cocktail menu development focused on handpicked, seasonal items; foraging feature in TOWN Magazine

### Bon Appetit Management Co,

Chef de Partie

- High-volume institutional dining with weekly changing menus for buffet and a la carte

## Proficiencies

### Branding & Graphic Design

10+ years layout, web, marketing, products design experience; served as Creative Services Lead for national Scouting organization (2018)

### Organizational Leadership

Significant experience in team direction, budget management, execution & logistics for 500-3,000 member organizations; \$20,000-\$300,000 operational budgets

### Non-Profit Experience

8+ years administration for corporate-structured not-for-profits; local/regional/national Scouting; Heller Service Corps, Furman University; Feed & Seed Co. food hub & agricultural processing center