

LECTURER, CHEF INSTRUCTOR, RESEARCHER, AND RECRUITER

Professional Profile

A goal-driven food service manager, dietitian, and culinary professional specializing in quick paced, high-volume operations, team building, and systems improvement eager to offer 15+ years experience towards maximizing productivity and profitability.

Highlights

- 6 years dynamic LLUH training and employment
- Multi-unit manager 2,000-20,000 daily meals
- National and international director to 100 employees and 500+ independent contractors
- Extensive experience managing audits
- Excellent communicator
- Adept computer skills
- Recipe modification specialist
- Zero-based budget management

Accomplishments

- **Experienced Operations Director** : Executive management of 500 national and international sales agent, grew portfolio from start up to 12 million monthly processing volume.
- **Experienced food service manager**: CBS Studios multi-unit, single-unit manager for Marriott concepts (including Bob's Big Boy and Alley's Restaurants), and Burger King.
- **Participation Driven**: Grew participation at CBS Studios by expanding audience services, increasing ready-made, and redesigned customer flow to increase speed of service.
- **Compliance Committed**: Provided menu compliance and policies for all food allergies at CHOC Hospital and Casa Colina Hospital and drew upon best practices, as well as emerging evidence.
- **Recipe Modification Specialist**: Established compliant menus and recipes for kidney patients at Kaiser Hospital to include culturally relevant options.
- **Farmer Focused**: Connected the Cal Poly harvest through Taste of the Farm Store by providing student opportunities for nutritional education and cooking demonstrations. Supported locally grown by incorporating Rialto farmer Adams Acres to Rialto Unified School District
- **Dedicated Professional**: Regularly attend conferences to include Childhood Obesity Conference, California Dietetics Conference, Foods and Nutrition Conference & Expo, and Experimental Biology.
- **Professional Memberships** : The Academy of Nutrition and Dietetics, California Dietetics Association, Inland District Dietetic Association, School Nutrition Services Dietetic Practice Group and School Nutrition Association

Professional Experience

01/2013 to Current

Lecturer, Chef Instructor, Researcher, and Recruiter Company Name 1/4 City , State

- Created sustainable clinical nutrition resources for patient care.
- Provided engaging lectures integrating nutrition and foods earning the highest peer evaluation.
- Integrated Affordable Health Care Act clinical impacts and resources throughout lecture series.
- Provided dynamic cooking shows for LLUH audiences of 20-500 compliant to protocol

02/2012 to Current

Professor Biology and Nutrition Department Company Name 1/4 City , State

- Constructed a dynamic nutrition curriculum/syllabus consistent with department standards.
- Tailored unique classroom activities to enhance comprehension, and participation, as well as foster communication.
- Created fluid and engaging classroom instruction centered around cutting-edge presentations authored to support the assigned textbook, current evidence-based practices, and guidelines.

09/2010 to Current

Nutrition/Chef Consultant Company Name 1/4 State

Claremont USD :

- Crafted signature recipes from the edible gardens and presented the recipes at the open house to the press, parents, and children.
- Provided nutritional instruction to the teachers grades 6-12 to support the wellness policies.
- Authored nutrition services newsletter distributed campus wide.

Rialto USD:

- Selected to teach K-12 teachers project-based learning over a 3 year continuum for the fields of nutrition, foods, and health.
- Integrated leading edge science and technology, such as crowd mapping, windshield survey, and farm to table.
- Resulted in five unique lesson plans and above average reviews.
- Collaborating with the City of Rialto, Healthy Rialto, and RUSD staff to bring GIS mapping to the district for mutual benefit.

Fontana USD:

- Created high-energy, televised food demonstration to increase salad bar participation for grand opening.
- Uniquely crafted carrot smoothies resulted in nearly 100% participation of the salad bar.

San Bernardino City USD:

- Partnered with SACHS Clinic to provide cooking classes at Victoria Elementary to bilingual audience.
- Coordinated fluid and engaging evening of instruction, which resulted in participation of parents and students.
- Created culturally relevant recipes with nutrient-rich profiles.

06/2006 to 08/2009

Chef Instructor/Nutritionist Company Name 1/4 City , State

- Created interactive curricula uniquely tailored for children ages 4-16 to include farm-to-table cooking.
- Synchronized specialty programs that accommodated all food allergies, ensuring accessibility to all.
- Restructured banquet services for 300+ Performance Night visitors.

Education

2011

Master of Public Health : Nutrition Loma Linda University 1/4 City , State , 92354

2009

Bachelor of Science : Human Nutrition California State Polytechnic University 1/4 City

2006

Associate of Science : Culinary Arts Le Cordon Bleu 1/4 City , State

Credentials and Certificates

Registered Dietitian #1023289

ServSafe Management #11458213

Additional Information

- **Community Connector:** Founded the largest community-based public safety organization that is well regarded throughout the region and recognized by Senator Carol Liu 2014 "Women Mean Business" award and Chief of Police Paul Cooper and City of Claremont 2013 "Community Hero" LA County Fair award.