

CULINARY ARTS INSTRUCTOR

Executive Profile

I am seeking a responsible and challenging position that offers opportunities for personal and professional growth in a culinary environment such as fine dining to high-end hotel, catering or education. I prefer a position in Education or Management. So that I can utilize my skills gained during the past 16 years as a Teacher, Supervisor, Trainer, Team Player and Problem-Solver.

Skill Highlights

- Over 16 years of supervisor experience, this includes: production operations, export and domestic shipping, receiving, inventory control, ordering, budgeting and distribution. Also responsible for Inventory in System Applications and Products (SAP).
- Conduct inventory plans and select teams for a monthly cycle count of over 5000 materials
- Supervise while earning respect from others
- Maintain transactions in SAP for all warehouse, shipping and inventory functions
- SAP System Knowledge.
- Microsoft Office, computer, small and larger appliances
- Maintain timeliness and quality in high volume kitchen
- Quality control
- Strong leadership skills
- Very skillful in teaching, coaching, motivating, training employees and students

Core Accomplishments

Staff Development:

- Launched well-received program of professional development courses for all staff.
- Mentored and coached employees resulting in a 12% increase in productivity.
- Managed classes of up to 7 to 30 students.

Professional Experience

Culinary Arts Instructor

January 2015 to Current Company Name 1/4 City , State

- Prepare lesson plans for classroom instruction for credited technical/occupational courses Develops programs curriculum, syllabi, goals and objectives; evaluates students' progress in attaining goals and objectives Taught culinary arts courses in a classroom/lab/field environment that closely simulates the environment of the industry while maintaining knowledge of current trends and development in the field Provides instruction in the theory and practical application of culinary arts; establishes, measures and evaluates program Prepare and maintains all required documentations and administrative reports.

Director of Dining Services

January 2014 to Current Company Name 1/4 City , State

- Oversee and manage the day to day operation of all Dining Services operations Maintain and uphold corporate standards and meet the financial expectations of departments To ensure exceptional customer service, hospitality and a quality dining experience for our residents Create special meals for special diets, special needs Prepare for special events (grand opening, family night, community activity, and resident private parties) Responsible for purchasing all food and non-food items.

Teacher Intern

April 2010 to May 2010 Company Name 1/4 City , State

- 7 weeks) Demonstrated/Shopped/Organized/Planned for Food and Production Labs Implemented safety, sanitation, and knife skills in the labs Developed creative lesson plans that focused on differentiated instruction Kept students involved and engaged in the lessons.

Teacher Intern

February 2010 to March 2010 Company Name 1/4 City , State

- 7 weeks) Service Learning Project with 7th grade: made pillows for Haiti Developed creative lesson plans that focused on differentiated instruction Implemented safety, sanitation, and knife skills in the labs Implemented culture and diversity to the class Mastered classroom management/kept students involved and engaged in the lessons.

Paraprofessional/Substitute Teacher

October 2006 to January 2013 Company Name 1/4 City , State

- Motivated students to stay on task by completing work given by the teacher.
- Monitored the halls throughout the building.
- Worked effectively with administration, faculty, and staff.
- Participated in "Challenge Day".

Baking/Pastry Chef

January 2006 to January 2013 Company Name 1/4 City , State

- Prepared and make desserts, cakes, gelato, pastries, and dessert sauces Mastered at making ethic artisan gelato's and sorbet's Plated

presentation for service Created and design different dessert for the season Manage 6-8 food preparation employees.

Banquet Chef

January 2005 to January 2006 Company Name 1/4 City , State

- Maintained Carver/SautÃ© station for events Assisted in plate presentations for sit down wedding, parties and special events Food preparation for events Set up and break down for event Serve food depends on stations(hot or cold foods, desserts).

Owner/Manger

January 2002 to January 2004 Company Name 1/4 City , State

- Increased sales from 25% to 50% Effectively managed food cost, budgeting, production, sales, inventory, marketing and advertising Supervised 8-10 employees Responsible for hiring and terminating Initiated proper training for customer service Monitored food safety and sanitation.

Education

Master of Science : Family and Consumer Science , 2012 Queens College CUNY 1/4 City , State

Associate of Science : Culinary Arts , 2007 Le Cordon Bleu College 1/4 City , State , US

Bachelor of Science : Marketing/Management , 1995 Southampton College of Long Island University 1/4 City , State

Skills

administrative, advertising, arts, budgeting, coaching, customer service, training employees, special events, financial, food safety, hiring, instruction, Inventory, inventory control, leadership skills, lesson plans, marketing, materials, Microsoft Office, presentations, progress, purchasing, quality, Quality control, receiving, safety, sales, SAP, shipping, supervisor, teacher, teaching