

CHEF INSTRUCTOR PROFESSOR

Summary

Dynamic, resourceful and skilled Teacher Instructor, Business Owner and Chef with years of experience. Problem Solver, Strategic Planning, Risk Management, Service Quality Improvement, Staff Training, Staff-Retention Programs, Team Building, Team Leadership, Takes immediate action if problems arise, Motivator, Problem Resolution, Employee Scheduling, Event Management and Promotion, Expense Control, High level of work Standards, Adjust Priorities Quickly, Understands and motivates employees and customers by analyzing and understanding and making them feel valued and understood. Culinary Instructor teaching within a college level for nine consecutive years. Highly respected.

Highlights

- Excellent Leadership
- Partners well with Others
- Proved Ability To Plan, Organize, and Manage Business
- Human Resources Leadership
- Community Outreach
- Operations Start-Up and Analytical Skills for Improvement
- Organizational Restructure and Change
- Amazing Work Ethic
- Great Motivator
- Builds Great Teams to Achieve Superior Results
- Organized
- Team Leadership
- Microsoft Office Tools
- Staff Development, Motivation and Training Programs
- Event Management and Promotion
- Performance and Cost

Experience

Chef Instructor Professor 10/2006 to 08/2015 Company Name City , State

Culinary Science, Food Service, Food Safety and Sanitation & Customer Service Skills, Lecture/Lab Class to students in both credit and noncredit programs. Instruct and supervise students in volume food preparation for breakfast, lunch, or dinner service in the cafeteria, professional industrial kitchen. Lecture on related topics dealing with food preparation, proper tools, sanitation, and kitchen operations. In addition to normal teaching responsibilities, this position requires the management of: ordering food products, analyzing food costs, portion control, menu planning, merchandising, kitchen sanitation, kitchen maintenance. Enjoy working with college students that have diverse academic, socioeconomic, cultural, sexual orientations, disabilities, and ethnic backgrounds. Emphasized the importance of students ability to build positive relationships and building trust in a team environment. Wrote and implemented a culinary team to feed homeless on Charlestons streets. Extremely high work ethics set and standards expected from self and staff and students.

Pastry Chef/Manager 01/1995 to 01/1997 Company Name City , State

Patissier and Boulanger (baking and pastry chef), and was promoted to Garde Manger, adding to her responsibilities, the preparation of cold foods, salads, appetizers, pates, and other charcuterie items. She was quickly promoted to Chef De Cuisine. Coexisting moved to mother property-Heritage Inn- Sun City, Arizona. Assistant Director of Kitchen/Dining Room Manager for a long term care and skilled nursing facility. Quality control of all foods and beverage served to residents, guests and employees, direction and facilitation of safety, sanitation and maintenance programs for employees of the community. Hiring and training of personnel for front and back of the house. Accountability for all line expectations, plating presentations, as well as all chef positions. Execution of resident and facility specialty functions from menu planning and implementation.

Education

Bachelor of Science : Business Management 2012 The Art Institute of Pittsburgh City , State , USA

Associate of Applied Science : Culinary Arts 1998 The Art Institute of Phoenix City , State , USA

Valedictorian, Outstanding Culinary Achievement Award, Presidents Honor Roll, 3.8 G.P.A.

Personal Information

I grew up on a farm in a small town of Superior, Pennsylvania. My early influences were all centered on food. My grandparents grew and sold their own vegetables and meats. *Dennis Turkey Farm* was known for its customer satisfaction and "clean farm" practices. I learned about environmental stewardship from grandparents that farmed holistically. I fondly remember working with Grandpa Dennis, plucking turkey feathers and processing chickens to fill the latest orders. Inside the farmhouse, I sat wide eyed watching my grandmother make what seemed like magic in her big wooden bowl filling the orders for our family restaurant called *Glisans*. I credit my grandmother for instilling within me the passion for savory and baking and using all of the chef senses! I have worked practically all of my life in some form within the hospitality world. I am very creative, positive, warm, personable with strong attention to detail and management skills. I pride myself on quality of work with a strong work ethic. I pride myself on high customer satisfaction and client retention. I am a true leader and a fantastic administrator and teacher.

Additional Information

1998-2000-Carter and Carter P.C.-Owned and operated a small catering establishment with my ex-husband. Primarily catering to church, government and homeless shelters.

Carter and Carter P.C. Owned a Real Estate group which I spearheaded with my husband.

1995-96 -The Wigwam Resort- A Five Star fine dining establishment Banquet Server and Room Attendant, responsible for plating presentations and delivery to in-house clients. Chef de Partie.

Pre-1995 - Dennis Turkey Farm, Glisan Restaurant – Employed in the family-owned business as Pastry Chef and Sales Processor .

Skills

Influential, Problem Solver, Strategic Planning, Risk Management, Service Quality Improvement, Staff Training, Staff-Retention Programs, Team Building, Team Leadership, Takes immediate action if Problems arise, Motivator, Problem Resolution, Employee Scheduling, Event Management and Promotion, Expense Control, High level of work Standards, Adjust Priorities Quickly, Understands and motivates employees and customers by analyzing and understanding and making them feel valued and understood. Environmental Stewardship. Serv Safe Manager. Culinary Science and Lecture. All hospitality responsibilities including: Quality control of all foods and beverage, Direction and facilitation of safety, Sanitation and Maintenance programs, Hiring and training of personnel for F.O.H. and B.O.H. Accountability for all time line expectations and procedures. Created and implemented grading rubrics. HAACP and food flow.